

GROUND BISON SIRLOIN WILD RICE PATTIES

Serves 4

Michele Stroot | The Golden Door

INGREDIENTS

GROUND BISON SIRLOIN WILD RICE PATTIES

- 1 tsp canola/olive oil
- ¾ cup red onion, diced
- 1 lb. bison, ground
- ¼ cup wild rice, cooked
- 1 Tbsp Dijon mustard
- ½ tsp fresh ground black pepper
- ½ tsp basil, dried
- 2 Tbsp parsley, minced

CHIPOTLE CHILI SAUCE

- ½ tsp canola oil
- ½ white medium size onion, diced
- 1 carrot, medium diced
- 3 fresh garlic cloves, minced
- 1 Tbsp ground cumin
- 1 tsp dried oregano
- 4 medium sized tomatoes, stem removed
- 2 chipotle chilies
- 1/3 cup tomato puree
- 1/3 cup vegetable broth or water
- 2 Tbsp cilantro leaves



DIRECTIONS

GROUND BISON SIRLOIN WILD RICE PATTIES

Line baking sheet with parchment paper and set aside. In medium sauté pan, heat canola oil and sauté red onions over medium heat until translucent. Set aside and cool.

In mixing bowl, combine ground bison, sautéed onion, wild rice, Dijon mustard, black pepper, basil and fresh parsley. Form patties and arrange on parchment paper. Cover and refrigerate for one hour. Spray preheated grill or cast iron pan with olive oil and sear meat patties on each side. Cook until medium well, about 3-4 minutes per side.

CHIPOTLE CHILI SAUCE

In a saucepan, heat the oil over medium-low heat. Add the onion, carrot, garlic, cumin and oregano, stirring occasionally. On the grill or under the broiler, cook the tomatoes until soft and lightly charred. Add to vegetables with smoked chipotle chilies, tomato puree and water. Cover and simmer for 45 minutes. Let cool. Blend to make the chili sauce. Add cilantro and extra broth if necessary.

Top burgers with grilled onions and chipotle sauce. Serve with fingerling potatoes.