

BISON HATCH GREEN CHILI WITH QUESO FRESCO QUESADILLAS

Serves 2

Chef Andy Floyd | The Kitchen Table | Bison & Bourbon
Served at National Bison Association Winter Conference luncheon
kitchentablegv.com

INGREDIENTS

2 Tablespoon Butter
2½ Tablespoons All-purpose flour
3 Anaheim peppers
1 Jalapeno
1 Tablespoon Olive oil, as needed
8 oz. Bison chuck, cubed
¼ Cup Bison bacon, cut into ¼-inch strips
½ Onion, diced
2 Garlic cloves
1½ Cumin, toasted, ground
1 ½ quarts Chicken stock
½ Cup Caned, peeled plum tomatoes, chopped, juice reserved
2 teaspoons Lemon juice
¼ Cup cilantro, chopped
Salt and pepper



INGREDIENTS FOR QUESADILLA

4 flour tortillas, 6-inch
1 Cup Queso Fresco (Mexican Cheese), grated
Olive oil
1 Ea. Green onion, sliced very thin on the bias, for garnish
Sour cream

DIRECTIONS

Season the tenderloin with salt and pepper and let it come to room temperature while you prepare the tomatoes. Preheat oven to 400°F. Place the tomatoes, shallots and garlic in a large baking dish. Drizzle with 4 Tablespoons of olive oil, season with salt and pepper, add the thyme and toss gently with hands to coat with the oil. Spread out the tomatoes into a single layer before roasting. Roast until soft, about 25 minutes, tossing once or twice during roasting.

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BISON HATCH GREEN CHILI CONTINUED

When tomatoes are about half done heat a large skillet (don't use non-stick) on high. Add two Tablespoons of olive oil. When very hot but before oil starts to smoke add the tenderloin pieces and brown on all sides. The pan should get a little brown with bits sticking to it. Sauté for about 5 to 7 minutes depending on how thick the meat is. Do not over cook, meat should be very pink on the inside. Cut a small piece to test if you are not sure. Remove the meat to a warm platter and lightly tent with foil.

Add the wine to the pan and deglaze the until wine is reduced almost by half. Add a tablespoon of butter and stir until melted. Add the tomatoes and the bison to the pan and gently toss to coat with sauce , spoon onto plates and serve immediately.

DIRECTIONS FOR THE QUESADILLA

Spread half the tortillas out on a work surface and top with the Queso Fresco. Place the remaining tortillas on top and press down. Heat oil in a large pan, add the quesadillas, place a pan on top to press down, and brown. Turnover and brown the second side. Remove from pan and, using a small biscuit cutter, cut into circles

TO SERVE

Ladle chili into a bowl, top with the mini quesadillas and sour cream and sprinkle with green onions