

HICKORY GRILLED BISON TENDERLOIN

Serves 6

INGREDIENTS

4 Bison tenderloin, 5 ounces each
1 Tablespoon Extra Virgin Olive Oil
1/4 Tablespoon Garlic, minced
1 Tablespoon Rosemary, fresh, rough chopped
1 Tablespoon Kosher Salt
1 Teaspoon cracked Black Pepper
1 Quart Hickory Wood Chips for grilling

DIRECTIONS

Marinate bison steaks overnight in the refrigerator with oil, garlic, rosemary and black pepper.

Remove the steaks from the refrigerator, and remove the large pieces of rosemary. Then season with salt and pepper on all sides of bison. Allow the steaks to sit at room temperature for twenty minutes to allow the salt to dilute and penetrate the meat.

For grilling of the steaks, you will need to soak the wood chips in warm water for 30 minutes prior to grilling. The wood chips should be added to your charcoal five minutes prior to grilling to allow them to burn and produce the necessary smoke you will need for the flavor in the steaks.

Grill steaks on each side for approximately five-eight minutes for a medium rare steak, depending on thickness of the pieces. Grill longer for more more doneness. Remove from grill and allow to rest for five minutes prior to serving.