BUFFALO TONGUE

From the Great American Bison Cookbook  I  Published by the National Bison Association

INGREDIENTS
1 buffalo tongue
water
1 Tablespoon pickling spices
2 Tablespoon apple cider vinegar
1 medium onion, chopped
salt and pepper as desired

DIRECTIONS
Place 1 buffalo tongue in cooking pot and cover with water. Add the rest of the ingredients.
Bring to a boil. Simmer until the outer skin looks blistered and begins to peel, about 2 1/2 to 3 hours.
Peel the skin and serve hot, sliced for sandwiches or chopped and made into tacos.