

## **Grilled Bison Tenderloin Steak with Mild Chile Rub**

### **Ingredients:**

4 tenderloin steaks 1½ - 2 inches thick  
4 tablespoons olive oil  
2 tablespoons Ancho powder  
1 tablespoon smoked paprika  
2 tablespoons Guajillo powder  
2 teaspoons garlic powder  
½ teaspoon cumin  
½ tablespoon kosher salt  
½ tablespoon freshly ground pepper

### **Directions:**

- To make the chile rub, combine all of the dry ingredients in a small bowl.
- Liberally sprinkle the rub on both sides of steaks, massaging into the meat. Wrap the steak tightly in plastic wrap and refrigerate for at least two hours or up to 24 hours. Remove the steaks from the refrigerator ½ hour to 1 hour before grilling.
- When ready to grill, preheat the grill to medium-high. Remove the plastic wrap, rub a small amount of oil on both sides of the steaks. Lightly oil the grill grate before putting the steaks on it.
- Grill the steaks about 4 minutes per side for medium-rare.