

Bison Burger

from Sandy Pleasant, Sunset Ridge Buffalo Farm

Ingredients:

1 pound Ground Bison 4 burger buns, split and toasted Salt and pepper

Directions:

Shape Ground Bison into four 1/2 inch thick patties. Preheat gas grill to 375-400 degrees. Brush olive oil on both sides of burger, put on grill, allow the juices to rise, turn burger and allow juices to rise again before the second turn. Add seasoning, and cheese, if desired. Don't overcook! Burger should be pink inside. (On my grill, 4 minutes each side for ¼ lb. burgers and 6 minutes for 1/3 lb. burgers. then one minute to allow cheese to melt — a perfect burger in 9 to 13 minutes).