



Easy Fajitas

from Sandy Pleasant, Sunset Ridge Buffalo Farm

Ingredients:

1-2 bison skirt, flank, hangar or flat iron steak

1 onion

1 green, red or yellow pepper

Fajita Seasoning (or make your own*)

Lime based marinade

Directions:

Steaks are enhanced by marinating in citrus based marinades. There are several ready made in the grocery stores usually on the salad dressing aisle. (I like the newer Lawry's marinades). Or you can make one of your own by using olive oil, lime juice and seasonings of your choice such as garlic, pepper flakes, cilantro, etc. Some people tell me they have used orange or apple juice as a marinade base for bison steaks! Be creative. Marinate the meat for 3 to 4 hours or all day. Slice thinly across the grain. Saute onions and peppers and add the strips of steak. In minutes it will be done and you can put it in a fajita wrap and enjoy with sour cream, cheese, chopped tomatoes, and/or salsa.

Fajita Seasoning Mix:

1 Tbsp. cornstarch

2 tsp. chili powder

1 tsp. salt

1 tsp. paprika

1 tsp. white sugar

½ tsp. onion powder

½ tsp. garlic powder

¼ tsp. cayenne pepper

¼ tsp. cumin

Mix well and store in airtight container.