



Bison & Pastrami Burger serves 2 people

Bison Burger

- 1 Lb. ground bison
- 1 t black peppercorns
- 1 t fennel seed
- Salt
- 2 T extra virgin olive oil
- 4 oz. pastrami, thinly sliced
- 2 slices swiss cheese
- 2 brioche hamburger buns
- Baby lettuce
- Pickles
- Red onion

Horseradish Burger Sauce

- 2 T mayonnaise
- 1 t. dijon mustard
- 1 t. champagne vinegar
- 1-2 t. fresh horseradish or prepared horseradish
- Salt and freshly cracked black pepper

Simple Salad

- 2 cups baby greens
- 2 T lemon juice, about ½ lemon
- 1 t. dijon mustard
- 2 T extra virgin olive oil
- Salt and freshly cracked black pepper

bison burger: Start with a clean work area and cutting board.

In a small mixing bowl fold together the bison, pepper, fennel seed and salt. Divide into 2 half pound burger patties.

In a skillet heat to medium high heat and add 1 T of olive oil. Add the patties cooking 4-5 minutes on each side.

Warm the pastrami and melt the swiss cheese. Top over the burger patty.

Using 1 T of olive oil and residual fat from the pastrami and bison toast the buns 1-2 minutes until golden brown.

Layer the burger with the condiments as desired.

burger sauce: Mix all ingredients together and chill.

simple salad and dressing: In a medium bowl whisk together the dijon and lemon. While whisking, slowly drizzle the olive oil to create an emulsion.

Add the greens to toss just before serving. Season with salt and pepper.