



#1MEAT12WAYS

THE BUFFALO THAT ROAMED TOO FAR

CLINT JOLLY | GREAT THYME CATERING

DURHAM
RANCH

INGREDIENTS

Bison Osso Bucco Pibil

- 4 Durham Ranch Bison Osso Bucco, cut 1.5" thick
- ½ Cup yellow onion, chopped
- 2 Garlic cloves
- 2 Habanero peppers, seeded
- ¼ Cup rough chopped cilantro
- 2 Seville oranges, juiced (or 1/2 sweet orange juice and 1/2 red wine vinegar)
- 1 Lemon, juiced
- 2 Tbsp. sea salt
- 1 Tbsp. ground black pepper
- 2 tsp. dried chile flakes
- 2 Tbsp. achiote paste
- 4 Banana leaves, 10"x10"

Sweet Masa

- 1 Cup coarse masa harina
- 1 Tbsp. butter
- 2 tsp. kosher or sea salt
- 1 tsp. ground chile de arbol
- 1 Tbsp. agave nectar
- 2 Cup vegetable stock

Chayote Fritters

- 2 Chayote squash, peeled and grated
- ¼ yellow onion, sliced thin
- ¼ C chopped cilantro
- ½ Serrano chile, sliced thin
- 1 egg
- ½ Cup flour
- ¼ Cup milk
- 2 tsp. sea salt
- 1 tsp. ground black pepper
- Canola oil for frying

Salsa Verde

- ¾ lb. fresh tomatillos
- ¼ Cup yellow onion, chopped
- ¼ Cup cilantro, chopped
- ½ Serrano chile, seeded
- 1 tsp. ground chile de arbol
- Salt and pepper to taste

OSSO BUCCO INSTRUCTIONS

- 1.** In molcajete (blender will work as well), process onion, garlic, cilantro, peppers, chilies, salt and pepper to coarse paste. Add achiote and continue to fine paste.
- 2.** Mix in juices and marinate meat overnight.
- 3.** To cook, heat oven to 300 degrees.
- 4.** Wrap Osso Bucco in leaves and tie.
- 5.** Place in covered pan with 1/2" water.
- 6.** Roast for 4-5 hours until fork tender.

SWEET MASA INSTRUCTIONS

- 1.** Combine butter, stock, spices and masa in sauce pan.
- 2.** Cook over medium heat until masa is soft.
- 3.** Add agave nectar and adjust thickness with water or stock.
- 4.** Check for seasoning.

CHAYOTE FRITTERS INSTRUCTIONS

- 1.** Beat egg in bowl with fork, stir in milk, then flour and seasonings. Add vegetables and stir to combine.
- 2.** Heat oil in sauté pan over medium high heat. Add batter to oil with tablespoon and cook until firm and browned.
- 3.** Flip and cook other side until browned.
- 4.** Remove to paper towel and season with salt.

CHAYOTE FRITTERS INSTRUCTIONS

- 1.** Blanch tomatillos in boiling water for 60 seconds.
- 2.** Remove to ice water to chill.
- 3.** Process all ingredients in molcajete until course.
- 4.** Adjust seasoning.