

# bison burger

Serves 8 people

## For the burgers:

- 8 each 8 ounce Durham Ranch bison patties
- 2 loaves of sweet French bread
- Kosher salt
- Black pepper

## For the toppings:

- 1 can black beans
- 1 can chile verde sauce
- 1 can diced green chiles
- 2 ounce red wine vinegar
- 2 tbsp. garlic salt
- 1 can diced jalapenos
- 8 ounces Cotija Cheese



Heat grill. Season the Bison Burgers with salt and pepper. Hollow out the loaves of bread and cut into 8 buns. Toast buns. Grill to a perfect medium rare. Place the patty on the buns.

Drain beans and wash under cold water. Add the verde sauce, chiles, jalapenos, red wine vinegar and garlic salt. Bring to a simmer. Spoon over the burgers and crumble cheese on top.

Recipe provided by:

**C A M P O**

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