

bison stew

5 lbs. Durham Ranch stewing bison – cubed
 2 tbsp. vegetable oil
 Kosher salt – to taste
 Ground black pepper – to taste
 2 large yellow onions – large diced
 5 carrots – peeled and large diced
 1/2 head celery – large diced
 1/2 cup garlic – chopped
 1 bunch fresh rosemary – leaves only
 1 bunch fresh parsley – leaves only
 1 bunch fresh sage – leaves only
 1/4 cup tomato paste
 1/2 bottle red wine
 3 quarts chicken stock
 3 quarts beef stock
 3 russet potatoes – peeled and large diced
 2 bay leaves
 1 tbsp. dry oregano
 2 tsp. smoked Spanish paprika



Heat oil in a large pot and add bison to brown (10-15 mins) – season heavily with salt and pepper. When bison is brown remove from pot and set aside. Blend garlic, sage, rosemary, and parsley with a little water; add to pot and cook about 10 mins. Add onions, celery, and carrots to the same pot – cook until slightly tender. Add tomato paste and incorporate into veggies; add bison back into pot. Add red wine and bay leaves – cook until liquid is reduced by 1/2. Add chicken stock, beef stock, and potatoes – simmer about (30-40 mins) until bison is tender. Add oregano and paprika; season with salt and pepper as needed.

Recipe provided by:

C A M P O

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