

MARINADE

bison steak marinade



4 lbs. Durham Ranch bison steak
1 cup apple cider vinegar
1 cup red wine of choice
1 cup dark brown sugar
1/4 cup chopped garlic
1/2 bunch fresh mint - leaves only
1 bunch fresh sage - leaves only
1 bunch fresh cilantro - leaves only
1 bunch parsley - leaves only
2 tbsp. ground cumin
1 tbsp. ground black pepper
2 cups extra virgin olive oil
2 tbsp. kosher salt

Combine all ingredients in a large blender and puree until consistency is fine/smooth. Pour over meat and keep refrigerated overnight. Remove excess marinade. Season with salt and pepper; grill to medium rare and enjoy!

Recipe provided by:

Mark Estee, Chef/Owner

Arturo Moscoso, Executive Chef

C A M P O

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