

bison steak rub



- 4 lbs. Durham Ranch bison steak
- 3 tbsp. dark brown sugar
- 1 tbsp. paprika
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- 2 tsp. dried thyme
- 2 tbsp. kosher salt
- 1/2 tbsp. mustard powder
- 1/2 tbsp. ground black pepper
- 1 tsp. cayenne
- 1 cup grapeseed oil or vegetable oil
- 1/2 cup balsamic vinegar

Mix all dry ingredients in a bowl until fully incorporated. Add in oil and vinegar and mix into a paste consistency. Rub mix over all surfaces of the steak and let sit refrigerated overnight. Season with salt and pepper and cook on grill to medium rare.

Recipe provided by:



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