

Heritage Bison Burger with Bannock Buns

This recipe was created and tested by Trent & Kallyn - our onsite chefs extraordinaire! They love experimenting with large selection of meats and creating their own delicious recipes.

Yields: 12 patties

INGREDIENTS:

- 3 lbs GROUND BISON
- Course Salt & Ground Black Pepper to taste
- ½ cup Apple Butter BBQ Sauce (or BBQ sauce of your choice - ours was pretty thick so keep in mind the thicker the sauce the less crumbs you will need)
- 1 cup Corn Flake Crumbs (or Panko) - adjust to desired consistency
- 1 Egg

DIRECTIONS:

1. Mix all ingredients together.
2. Form into patties - roughly ¼ lb each
3. Grill on BBQ - approximately 15 mins over medium direct heat flipping half way through
4. Served best with homemade Bannock Buns (see recipe below)
5. Garnish with condiments of your choice. We used a combination of these: bacon, lettuce, cheese slice, Smak Dab Canadian Maple Mustard & mayonnaise.



Bannock Buns

Yields: 5 buns

Ingredients:

2 cups Flour
2 tsp Baking Powder
½ tsp Salt
1 tbsp Olive Oil
¾ cup Water
Vegetable Oil for frying

Directions:

1. Add all the dry ingredients together. Then add olive oil and whisk together with a fork.
2. Gradually add water and stir until dough almost holds together.
3. Move to a lightly floured surface and gently kneed until the dough comes together. Dough will be sticky.
4. Divide into five balls and flatten in the palm of your hand.
5. Fry in a pan of hot vegetable oil over medium heat until golden brown.
6. Place on dry paper towel to wick excess oil

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