

Bison Burgers & Oven Baked Fries

Ingredients:

1 lb ground bison

1 teaspoon kosher salt

½ teaspoon fresh cracked pepper

4 brioche buns or your alternative (consider lettuce wrap, whole wheat bun)

4 medium yellow potatoes

1 tablespoon olive oil

Kosher salt

Cracked pepper

1. Rest bison on counter top 30 minutes prior to forming patties
2. Heat oven to 475 degrees. Prep the potatoes. Gently wash Yukon gold potatoes in water by scrubbing with a produce brush. Pat dry with paper towel. Half lengthwise and cut into wedges. Place parchment paper to baking sheet. Drizzle with 1 tablespoon olive oil and generously season with salt and pepper. Layer evenly in single layer on baking sheet. Place baking sheet inside oven and set timer to 40 minutes.
1. Heat grill to high heat and prep vegetables and sides.
2. With clean hands form patties into 1-inch thick disks. Season burgers on both sides generously with salt and pepper.
3. Once grill temperature reaches 400 degrees open the lid and evenly space burgers over central burner. Turn off direct heat, lower other burners to low heat. Close grill lid and monitor temperature. Grill temp should stay about 350 degrees. A grill temp higher may cause the meat to cook too fast and dry out. Monitor for flare ups and move burgers if necessary.
4. Flip burger patties at 5-7 minutes. Add cheese if using and recover with grill lid.
5. Stir the potatoes about halfway through cooking time.
6. Remove patties at about 14 minutes for medium rare doneness.
7. Allow burgers to rest uncovered
8. Build your perfect burger and serve.