

# PAN SEARED BISON FILLET

Served with roasted green chili potato purée and Maple Nut Brown Beer - mushroom demi glace  
baby spinach salad with Red Camper's Deliciousness Colorado Whiskey - peach vinaigrette

Serves 2

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Chef Mike Wills | Kitchen Table Cooking School

Served at a National Bison Association Annual Benefit Dinner

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## INGREDIENTS

### SALAD

2 C. Baby Spinach, dried and stored chilled

2 oz. Goat cheese, crumbled -for Salad Topping

½ oz. Walnuts, toasted, chopped -for Salad Topping

### VINAIGRETTE

1 oz. Red wine vinegar

1/8 oz. Dijon mustard

½ oz. Red Camper's Deliciousness Colorado Whiskey - Peach jam

¼ tsp. Salt

Black pepper, to taste

3 oz. Oil

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## DIRECTIONS FOR SALAD

Emulsify vinaigrette ingredients in a blender and reserve. Dress spinach with vinaigrette, adjust salt/pepper, plate and top with cheese and nuts.

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## INGREDIENTS

### ROASTED GREEN CHILI POTATO PUREE MAPLE NUT BROWN BEER - MUSHROOM DEMI GLACE

1 lb. Baking potatoes, medium starch and mealy like Idaho

¾ C. Cream or milk, hot

2 oz. Butter (cut into ½ inch cubes left a room temp)

Salt and pepper to taste

2 oz. Roasted Anaheim chilies or Poblano or a blend, small diced

### ROUX

1 oz. Flour

1 oz. Butter

2 ea. 8-Oz Bison fillet



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# PAN SEARED BISON FILLET CONTINUED

## INGREDIENTS

### MAPLE NUT BROWN BEER - MUSHROOM DEMI GLACE

1 oz. Olive oil  
1 oz. Unsalted butter  
1 ea. Shallot, diced (or onion)  
2 ea. Garlic cloves, minced  
¼ lb. Cremini mushrooms, thinly sliced  
¼ C. Tommy Knockers Maple Nut Brown Ale  
1 C. Beef stock, or more if needed  
1 Tbsp. Heavy cream or cold butter chunks  
Salt and pepper, as needed

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## DIRECTIONS

### ROASTED GREEN CHILI POTATO PUREE

Peel and cut potatoes into 1" cubes. Place in a pot of cold water. Bring water and potatoes to a boil then add salt. Reduce to simmer and cook until tender.

Drain the potatoes then place on a sheet pan and dry them in a 350° oven for a few minutes.

Purée in a food mill or ricer; then pass through a tamis for a super fine purée.

Flavor with hot cream or milk, room temperature butter, and roasted chilies. Season with salt and pepper.

### ROUX

Combine flour and butter in a pan. Melt. Cook to blonde.

### BISON FILLETS AND DEMI GLACE

Season both sides of bison fillets with salt and pepper.

In a medium saucepan, heat the olive oil over high heat. Once hot, add the bison and sear until golden brown, about 3 to 4 minutes per side. Remove from the pan - Finish cooking in oven to 130°F internal temp.

Reduce the heat of the pan to medium and add the butter, Once melted add the shallots and the garlic and sauté until translucent then add the mushrooms and sauté the until the liquid is evaporated and the mushrooms are tender, about 8 minutes.

Deglaze the pan with the beer by adding it to the pan while scraping up the browned bits.

Reduce the beer by half then add the beef stock to the pan and simmer on low.

Add ½ of the roux and bring sauce to a boil. Finish with cream or cold butter. Adjust seasoning.