

Bison on the Grill

Season Buffalo Roast with Garlic Salt, Salt, Pepper, etc. to your liking.

Directions:

Heat Grill to 300-325° Buffalo should cook 20 minutes per pound (ex. 20 lbs. @ 20 minutes per pound = 6.6 hours.

Cook roast until internal temp is 125°, then either take the roast off the grill and cover for about 20-30 minutes OR turn grill down to 140° and leave roast on grill and carve off of grill.

