

Bison Kabobs

Ingredients:

- 2# lean sirloin Bison steaks
(cut 1in. chunks)
- 1 C Dry Sherry
- ¼ C Vegetable oil
- 3 T Dry Onion Soup mix
- ½ t dried, crushed Thyme
- 1 t Salt
- ½ t Pepper
- 1 sml clove Garlic, minced
- Zucchini, cut in 1in. chunks)
- Green or red pepper, ½ in. sliced
- Onions
- Whole mushrooms
- Cherry tomatoes
- Corn on the cob



BISON PREPARATION, KENT GRAY/MICHAEL SLAY



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Directions:

Combine sherry, oil, onion soup mix, salt, thyme, pepper and garlic in a bowl. Add meat; stir to coat. Cover and marinate at room temp for two hours or overnight in refrigerator.

Drain meat, reserving marinade.

Using skewers, alternate meat with zucchini, mushrooms, green peppers and onion.

Barbecue kabobs 4-6 inches from heat until all sides are browned (8 min. total broiling time). Turn every 2 min., brushing with marinade.

After removing from barbecue, add a cherry tomato to each skewer.

