

Blue Bison Burgers with CAMBOZOLA



Ingredients

Recipes for 4 servings

1 large shallot
¼ c red wine
1 lb ground bison
salt and pepper
1 egg, beaten
1 tbsp Montreal steak spice
175 g CAMBOZOLA
4 hamburger buns
garnishes as desired

Preparation

1. Peel and slice the shallot. In a small saucepan over low heat simmer the shallot in the wine until very tender and starting to look glazed. Allow to cool slightly.
2. In a large bowl, season the bison with salt and pepper, then mix in the shallots and egg, and stir to thoroughly combine.
3. Form the bison mixture into 4 patties, and season them with the steak spice. Grill over high heat about 3 minutes on each side, or until done to your liking. Lay two thick slices of CAMBOZOLA over each patty in the final minute of cooking, allowing the cheese to soften but not melt. Serve on hamburger buns and garnish as desired.

