



## Mountainous Bison Burger Quesadillas

Prep time: 60 Cook Time: 5 Servings: 2

Regional North American, Entrees, Appetizers/Sides/Snacks, Wraps, Casual Dining, Fine Dining, Catering, FSR/QSR, Modern Mexican, Snacks & Shareables, Grab & Go, Spice It Up

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Jalapeño Cheese Wraps	10256		1 Each
Thick Bison Burger Chili			1/3 cup
Smoked Cheddar Cheese		shredded	1.5 Oz.
Spicy Sweet Corn Succotash			2 Oz.
Sour Cream			1 Oz.

## Instructions

1. Place jalapeno cheese tortilla on worksurface. Cut into half moon.
2. Place 1/3 cup of bison burger chili in the center of tortilla.
3. Top with shredded or sliced smoked cheddar cheese.
4. Bring left side of tortilla over chili and cheese and bring right side over to close into a wedge shape.
5. Place on preheated flattop or Panini grill and toast until both sides are golden brown and cheese is melted.
6. Remove from Panini and place on plate.
7. Top with spicy sweet corn succotash and serve with sour cream if desired.



# Thick Bison Burger Chili

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Bacon Fat			1 Tbsp.
onions		minced	2 1/2 cup
Garlic		minced	2 Tbsp.
buffalo burger meat		ground	1 Lbs.
Beef Base (Custom Culinary)			2 tsp.
tomatoes		chopped	1 1/2 cup
Spicy V-8 Juice			1/4 cup
Oregano		dried	1.5 tsp.
Jalapenos		minced	1/4 cup
Roasted Poblanos		chopped	1/4 cup
Red Kidney Beans		drained	3/4 cup
Pinto Beans		drained, rinsed	3/4 cup
Cilantro			1/4 cup

## Instructions

1. Heat bacon fat in medium size stockpot over medium high heat.
2. Add onions and cook until translucent. Add garlic and continue cooking until onions just begin to turn color. Add jalapenos. Add beef base and stir to dissolve.
3. Add ground buffalo burger and reduce heat to medium.-medium low. Add in tomatoes and V-8 juice , and dried oregano.
4. Continue cooking until buffalo loses most of its pink.
5. Add remaining peppers and beans and cook until peppers are softened and meat is cooked , approx. 10-15 minutes.
6. Hold warm for service or cool completely until ready to use.



# Spicy Sweet Corn Succotash

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sweet Corn		steamed and shucked	4 ears
Red Bell Peppers		small dice	1/4 cup
Green Bell Peppers		small dice	1/4 cup
Green Onions		thinly sliced	1/2 cup
Lime Juice (juice of 1/2 lime)			1/2 Each
Sea Salt			1/8 tsp.
Fresh Cilantro		chopped	1 Tbsp.
Fresh Jalapeño		minced, seeds removed	1 Tbsp.

## Instructions

- 1. Fold all ingredients together in a mixing bowl.
- 2. Place in a storage container.
- 3. Label, date, and refrigerate.

