

CAFE THOMPSON RECIPE

BISON BURGER WITH WOJAPI (BERRY SAUCE)

A bison burger is a leaner, more nutrient-dense alternative to a traditional beef burger, made from the ground meat of North American bison (often called buffalo). Because bison is naturally lean, these burgers offer a rich, slightly sweet flavor.

SERVES 6

INGREDIENTS

- 2 pounds ground bison
- 1 large egg
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic, minced
- 1/2 teaspoon black pepper
- 1 teaspoon kosher salt
- 2 tablespoons onion, diced
- 6 slices Camembert cheese
- 1/2 cup berries (blueberries, blackberries, raspberries)
- 1/2 cup water
- 2 tablespoons maple syrup
- 6 brioche buns
- 1 red onion, sliced thin
- 1 cup arugula
- 6 lettuce leaves

DIRECTIONS

Preheat the grill to medium-high.

In a large bowl, combine the ground bison with the egg, Worcestershire sauce, garlic, black pepper, salt and onion. Use your hands to mix just until combined.

Divide the mixture into 6 equal portions and form them into patties about 3/4-inch thick.

Grill the burgers for 3 to 4 minutes per side. Add a 1-ounce slice of cheese to each burger during the last minute of cooking.

Make the wojapi sauce: In a medium saucepan, combine the berries and water over medium-low heat. Simmer for 10 to 15 minutes, stirring occasionally. As the berries soften, use a spoon to crush them into a thick pulp. Stir in the maple syrup; when done, set aside.

Serve the bison burgers on toasted buns with the red onion, arugula, lettuce and the wojapi sauce.

Side dishes

Baked Beans

Sweet Potato Hash Corn and Pimento



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