

Buffalo Groves, Inc ~ 100% Grassfed Buffalo Meat

130 Years, 130 Dishes, Recipe Contest

Marlene Groves, Kiowa, CO

Buffalo Groves Mexi Melt

Ingredients:

- 1 lb Buffalo Groves 100% Grassfed Ground Buffalo Meat
- ¼ cup of Colorado Green Chilies
(option: a small can of diced Ortega chiles)
- 2 tablespoons Breadcrumbs
- 4 slices of Pepper-jack or jack Cheese
- 4 Hoagie Buns
- Worcestershire Sauce
- Garlic salt (*we like Ms. Dash Garlic & Herb*)

Preparation:

Take 1 lb of Buffalo Groves, 100% grassfed, ground buffalo, add 1

small can of diced Ortega chilies (or ¼ cup of freshly roasted and diced Colorado Green Chilies). Smush it all together good; and perhaps add about 2 tbsp of bread crumbs to hold it together. Smush 'em into oblong shaped burgers and put them in a hot non-stick skillet (previously sprayed with non-stick spray; or brushed with olive oil). Splatter on some Worcestershire sauce, and some Mrs. Dash garlic salt (or another brand) then cover and cook. You can add more sauce if you need, to keep them from sticking; or turn down your heat; but they are also quite tasty with a little bit of skillet crispness. Flip them over and cook the other side, then add a slice of jack cheese (pepper-jack cheese is great) and let the cheese melt a bit. Put them in between a lightly toasted hoagie bun and there is no need for anything else.



Servings: 4-¼ lb Buffalo Mexi Melts Suggested Colorado Wine: Great Catherin'es Spiced Mead, Meadery of the Rockies
