

Spicy Grilled Bison Burgers with Aged Cheddar



Serves 4

6 oz. aged sharp cheddar

1 lb. ground bison

1 small jalapeño pepper, diced

1 tsp. grated lime zest

1 tsp. chili powder

½ tsp. salt

½ tsp. black pepper

1 avocado, sliced

Four rolls

1. Grate cheddar.
2. In a large bowl, mix half of cheddar with bison, jalapeño, lime zest, chili powder and salt and pepper.
3. Shape mixture into four patties.
4. On a preheated grill, cook on both sides until almost cooked through. Add remaining cheddar and cook until melted.
5. Serve on rolls with sliced avocado.

*Serve with Angeline
Stags Leap District
Cabernet Sauvignon*



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