

Southwest Bison Burgers (Great for Beef Also.)

*An All-American burger made with the original American meat.
A little chipotle powder gives it some zip.*

Serves 8

2 pounds grassfed ground bison
1/2 medium onion, finely diced
2 teaspoons chipotle powder
1 teaspoon ground cumin
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
2 tablespoons olive oil

Using your clean hands, combine the bison, onion, chipotle powder, cumin, salt and pepper in a bowl, just until blended. Form the mixture into eight equal patties.

Heat the grill to high. Brush each patty on both sides with the olive oil, and then grill to desired doneness. (Medium rare gives the juiciest result.)

Serve on toasted buns with a little green Chile mayo or spicy barbecue sauce.