

**Maple Bison au Poivre**  
*Chef Lawrence Johnson, Briarhurst Manor, Manitou Springs, CO*

Servings: 1

Ingredients:

1 x 8 ounce portion Colorado Blue Mountain Bison tenderloin filet  
1/2 teaspoon kosher salt  
2 teaspoon Bear Meadow Gourmet Foods crushed peppercorn medley  
1 Tablespoon whole Epicurean Butter Company butter  
1 teaspoon finely chopped Bliss Produce Company shallots  
1/4 Cup cognac  
2 Tablespoon maple syrup  
3 Tablespoon chutney  
1/4 Cup veal demiglace  
2 Tablespoon Horizon Organic Dairy cream

Instructions:

1. Start melting the butter in a sauté pan and season the Bison filet with the salt and peppercorn medley.
2. Sauté the shallots in the butter, and when they are cooked through, place the seasoned filet into the sauté pan, cook to desired temperature.
3. Flash with cognac and stir in the maple syrup, chutney, demiglace and cream.
4. Remove the filet from the sauté pan and reduce the sauce to the desired consistency.
5. Spoon the sauce over the filet and serve.

Wine Pairing:

Cottonwood Cellars 2002 Cabernet Sauvignon Reserve