

Bison New York Strip Steak, Incorrect Style
Mark Steed, The Fort Restaurant, Morrison, Colo.

Ingredients

- 4 New York Buffalo Strip Steaks
- Salt and pepper
- Olive oil
- Dixon Chile Sauce (see recipe below)
- Shredded White Cheddar
- 4 Eggs (fried over easy/medium)

Serves 4

****Note:** Prepare sauce ahead of time and keep warm.

Brush steaks with olive oil. Salt and pepper. Grill to your liking on a medium-high heat. While steaks are grilling pan fry eggs over easy/medium (1 egg for each steak).

Once steaks are grilled, drizzle the steaks with Dixon chile sauce and place an egg on each steak. Top with the shredded white cheddar cheese.

For Dixon Red Chile Sauce

- 1 ¾ cups chicken stock
- 1 1/8 ounces canola oil
- 3/8 tsp. minced garlic
- 2 Tbsp flour
- 3 Tbsp Dixon red chile powder (or mild New Mexican chile powder)
- 1 ½ dash salt
- ½ dash white pepper
- 1 dash ground Mexican oregano

In a pot, heat up chicken stock to a simmer

Meanwhile, heat oil in a large sauté pan. When oil is quite hot but not smoking yet, add garlic and whisk quickly into oil. Immediately add flour and whisk until smooth. Add Dixon and whisk until no lumps remain. Reduce heat to medium and cook roux, whisking constantly, until it become light and fluffy. Do not brown the roux.

Add roux to stock slowly while whisking stock constantly. Bring sauce back to a simmer and add salt, pepper, and oregano. Simmer for 10 minutes.

Avocado Chile Butter

- 1 medium avocado pitted and skinned and cut into cubes
- ½ lb softened sweet cream butter
- 2 minced garlic cloves
- 1 tsp mild red chile powder
- 1 tsp Worcestershire sauce
- 2 tsp fresh lemon juice
- ½ tsp freshly ground black pepper
- 1 tbsp chopped cilantro

Add all ingredients except the cilantro and blend in a food processor until smooth. Next add cilantro and pulse a few times to blend. Place in an airtight container and refrigerate until firm. When needed, pull from refrigerator and let sit until slightly softened. Spread liberally on your fresh Colorado sweet corn. Also great on your favorite steak.