

Grilled Top Sirloin – Rock River Bison

It's to fire up the grill, grab some Bison sirloins and treat your family to one epic steak. For this recipe we are going hot and fast on the gas grill. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Serve 2 People (makes 2 steaks)

Prep time: 5 Minutes

Cook time: 8-10 Minutes (depending on desired doneness)

Cook Temp: 550° F Grill Temperature

Ingredients

| <i>Measure</i> | <i>Ingredient</i> | <i>Prep Notes</i> |
|----------------|--------------------------------------|--------------------------------|
| 2 Ea | Steak, Top Sirloin, Bison | Defrosted |
| As Needed | Oil, Canola/Olive Blend | |
| taste | Rub-A-Dub, 5280 Culinary | |
| 2 tbsp | Lemon Garlic Butter or Salted Butter | In dairy section at groc store |

Preparation Directions:

Clean and sanitize all cutting boards and prep surfaces prior to use
Read all manufacturer's instructions before using grills, blenders and any cooking tools

Clean Weber Grill Grates and ignite Weber, adjust temp to 550° F

While grill is heating up – prep steaks as follows

Season both sides and edges with Rub-A-Dub seasoning, seasoning as light or as heavy as preferred.

Allow steaks to rest with the seasoning for 5 minutes

Open the grill and carefully add the steaks. watch for any signs of flare ups

Cook on the first side for approx. 3-5 minutes to get some color and grill marks, rotate the steak 180° after 3 minutes of cooking for those diamond looking grill marks

Using a long pair of tongs, flip the steaks over and start to grill the other side

Continue to cook for 5-7 minutes or until the steak is grilled to your desired doneness

Once grilled to your desired doneness, turn off the grill and remove steaks using tongs

Place the steaks on a plate or cooling rack to rest

** Add the butter during resting to lightly melt the butter