



Bison brochette with ginger

(plan ahead for marinating)

1 cup (250 ml) sugar

1 cup (250 ml) soya sauce

1/2 cup (125 ml) vegetable oil

1 bunch of green onions, sliced

6 cloves of garlic, minced

1/4 cup (60 ml) of grilled sesame seeds

3/4 tsp (3 ml) of gingerroot powder or 2 tsp (10 ml) of freshly grated gingerroot.

2 tsp (10 ml) pepper

2 lbs (1 kg) bison sirloin steak, cut into strips

In a big resealable bag, combine first 8 ingredients. Add the strips of steak. Seal the bag and turn to coat all the pieces of meat. Refrigerate overnight or for 8 hours. Drain and discard the marinade. Thread meat onto metal skewers or bamboo skewers*. Cover and grill, while turning occasionally at moderate temperature for 15 minutes or until meat is cooked to desire degree of doneness. _* If using bamboo skewers, soak in water for 15 to 20 minutes.

Thank you and enjoy your meal !

Josée Toupin et Alain Demontigny

