



Grilled Bison Burger

With homegating season upon us, our grilled bison burger recipe is the perfect go-to recipe for juicy, flavorful bison burgers. Bison burgers are leaner and slightly sweeter than beef burgers. To cook the best bison burgers requires a few extra preparation tips.

First, handle the meat gently. After forming the patties, refrigerate before cooking. Then, while cooking on your Wildfire Outdoor Living Griddle, make sure the griddle is already hot and a crust forms on the bottom of the bison patties before flipping. Finally, flip bison burgers only once so that the bison burgers hold together. Serve during your favorite game in your home and enjoy!

INGREDIENTS

Caramelized Bacon & Onions Topping

- 1 large onion (about 1 pound), thinly sliced
- 2 tablespoons butter
- ¼ teaspoon salt
- ¼ cup Marsala wine
- 2 tablespoons bacon, cooked and finely chopped
- 1 teaspoon sherry vinegar

Grilled Bison Burger

- 4 bison patties (½ lb each, formed from ground bison)
- Salt, to taste
- 4 brioche buns, buttered and toasted
- 4 slices of provolone cheese
- Bacon-caramelized onions (see recipe below)
- Fresh thyme, for garnish

TOPPING OVERVIEW

Prep Time: 5 minutes
Cook Time: 30-45 minutes
Servings: About 1 cup
(enough for 4 burgers)

GRILLED BISON BURGER OVERVIEW

Prep Time: 15 minutes
(plus onion cooking time)
Cook Time: 8 minutes
Servings: 4 burgers

PREPARATION

Caramelized Bacon & Onions Topping

Start de Onions

- In a skillet over medium-low heat, melt the butter.
- Add onions and salt, stirring to coat.

Add Wine & Bacon

- Once the onions have softened, pour in the Marsala wine and stir in the chopped bacon.

Slow Cook

- Continue cooking over medium-low heat for 30 - 45 minutes, stirring often.
- The onions should turn a deep golden brown as they caramelize.

Finish

- Stir in the sherry vinegar for brightness.
- Remove from heat and keep warm until ready to use on the bison burgers.

Grilled Bison Burger

Preheat the Wildfire Living Outdoor Griddle

- Set to medium heat and preheat for 15 minutes.

Cook the Bison Patties

- Place patties on the hot griddle.
- Cook for about 4 minutes per side, seasoning generously with salt.
- Once flipped, top each patty with provolone cheese and let it melt.

Toast the Buns

- While the patties cook, toast the buttered brioche buns on the other side of the griddle until golden.

Assemble the Bison Burgers

- Preheat your Wildfire grill to medium-high heat.
- Grill pork chops for 12 minutes, flipping every 3 minutes.
- After each flip, brush chops generously with the Blackberry BBQ Glaze. Continue until pork chops develop a rich, deep, sticky glaze.