



CHEF'S EXPRESSIONS

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Grilled Gunpowder Bison Tenderloin with Southwestern Fireside Rub

Created by Executive Chef John Walsh

Southwestern Fireside Rub

1 cup of New Mexican Chili Powder

1 Cup Light Brown Sugar

2 tablespoons of Kosher Salt

1 each Gunpowder Bison Tenderloin (whole
clean with silver skin removed) 3 to 4 pounds

Combine sugar, chili and salt together and rub the
mixture on Bison tenderloin

Let the tenderloin rest in refrigerator for 6 to 8 hours

Heat grill to 400°F

Grill Bison tenderloin for 6 to 8 minutes each side for
medium rare

Let rest for 5-6 minutes before slicing