

BUFFALO – ELK STEAK

Ribeye, striploin or tenderloin preferred, sirloin or flank will work BBQ on high heat with spices and salt and pepper, cook until desired temperature. At end melt either blue cheese, Gorgonzola, Cambozola or goat cheese

Serve with a salad with a five spice dressing on horseradish scalloped potatoes

FIVE SPICE DRESSING

1/4 cup soy sauce
1 tbsp. Garlic puree
1/4 cup brown sugar
1/4 cup rice wine vinegar
2 tbsp. Chinese five spice seasoning
2 1/2 cups plain yogurt
1 1/4 cup Mayo
1 tsp. Salt
1 tsp. Black pepper

Mix all together with a Wisk

HORSERADISH SCALLOP POTATOES

3 large peeled potatoes, sliced
2 carrots peeled, sliced
3 cups roasted white onion
2 cups whipping cream
1/2 cup Parmesan cheese
1/2 cup provolone cheese
1 tsp. Blacking spice
1 tsp. Salt
1 tsp. Pepper
3 or 4 Anaheim peppers, julienne

Slice potatoes and carrots, mix the rest of the ingredients, place in baking dish, press tight, and top with julienne anaheim peppers, then top with 2 cups grated horseradish cheddar cheese, bake covered for 1 hour at 400 degrees, remove cover and bake until golden brown



Canadian Rocky
Mountain Ranch