

Grilled Cheesy Bison Burgers



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 pound ground bison

1/4c onion, finely diced

2 apples, peeled, cored, cut into small dice

2T pesto sauce

1/4c gruyere cheese, shredded

1 large egg

1/4c Parmesan cheese, shredded

freshly grated black pepper

Mix together all ingredients and form into 4 large patties. Preheat grill to medium heat and spray grates with non~stick cooking spray.

Grill burgers until medium~rare, approximately 5~6 minutes per side. Do not overcook or burgers will dry out.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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