



CHIPOTLE CINNAMON BISON BURGER ON A PRETZEL BUN WITH ASPARAGUS

INGREDIENTS: BISON BURGER

- 1 lb. ground bison
- 1 egg
- 1/2 cup breadcrumbs
- 1 t chopped garlic
- 1 t black pepper
- 1.5-2 T  Chipotle Cinnamon Rub
- 4,  Pretzel Buns


INGREDIENTS: CHIPOTLE AOLI

- 2 cups mayonnaise
- 1.5-2 T  Chipotle Cinnamon Rub

INGREDIENTS: ASPARAGUS


- 1/4 cup olive oil
- 2 T chopped garlic
- 2 t kosher salt
- 2 t black pepper
- 2 t cumin powder

DIRECTIONS

1. Spray grill with non-stick spray and preheat to 350 degrees.
2. Mix all of the burger ingredients until well combined.
3. Form into burger patties.
4. Toss the asparagus in oil and add dry spices and garlic.
5. When patties are on their last flip (about 5 minutes remaining) put asparagus on the grill to cook.
6. Spray inside of pretzel buns with non-stick spray or melted butter and toast on the grill.
7. Top burger patty with cheese.
8. Remove burger patty from grill and place on 1/2 toasted bun.
9. Remove asparagus from the grill and plate
10. Top burger patty with  Raspberry Jam
11. Spread chipotle aioli on the inside top of the bun.
12. Add your favorite burger toppings and enjoy!

RECOMMENDED BURGER TOPPINGS FROM CHEF DON OF YOFRESH FOOD



-  Raspberry Jam
- Cheese
- Spinach
- Bacon
- Abruzzi's Hot Peppers in Oil

The bison featured in this recipe was sourced locally from The Bison Ranch in North Jackson, Ohio