



*Chef Paul's Grand Slam:  
Finger Lakes Bison, Mushroom & Cabernet Sauté*

Our good friend Chef Paul Mach is culinary professor at Pennsylvania College of Technology and co-host of "You're the Chef", a public television cooking series.

Serves 8

- 3 C. Hunt Country **Cabernet Franc**
- ½ C. Olive oil
- 2 lbs. Bison, ground
- ¼ C. Garlic, finely chopped
- 2 T. Rosemary, finely chopped
- 3 C. Onions, sliced
- 3 C. Shiitake mushrooms, stems removed, sliced
- ¼ C. Parsley, finely chopped
- 2 C. Tomatoes, chopped
- ½ C. Green onions, thinly sliced
- To taste Salt
- To taste Ground black pepper
- 8 Dinner rolls, large, tops removed and center depressed slightly

1. Pour the wine into a saucepan. Add the stems of the mushrooms, herbs and scraps of onion, garlic and tomato to the wine. Over medium heat, simmer the wine to remove the alcohol and capture the flavors of the herbs and vegetables. Strain, reserving the wine and discard the herb and vegetable trim.
2. In a large sauté pan or braiser over high heat, sauté the bison in the oil until it is well browned.
3. Add the garlic and rosemary, and continue cooking over high heat, stirring constantly while the garlic and rosemary brown lightly.
4. Add the onions and sauté until they are just soft.
5. Add the mushrooms and sauté until they are just soft.
6. Add the parsley, tomatoes, wine and green onions. Lower the heat and stir to remove all of the browned meat from the bottom of the pan.
7. Season the bison with salt and pepper.
8. Serve the rolls stuffed with the bison and broth from the dish.
9. Enjoy with a glass or two of Hunt Country **Cabernet Franc** or **Meritage**.