



Bison Souvlaki Skewers

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 44 mins

Description

Bison skirt steak strips are marinated in a garliclemonoregano mixture grilled on skewers then served with a tangy yogurtcucumber sauce

Ingredients

- - 1 ½ pounds bison skirt steak - 3 tablespoons olive oil - 3 tablespoons lemon juice - 3 teaspoons finely shredded lemon zest - 3 cloves garlic
- minced - 1 teaspoon salt - ½ teaspoon dried oregano - ¼ teaspoon black pepper - 25 to 30 6- to 8-inch skewers* - 2 cups plain Greek yogurt - 1 cup peeled
- seeded
- and diced cucumber - 2 tablespoons thinly sliced green onion - 2 cloves garlic
- minced - ½ teaspoon salt - ? teaspoon black pepper

Instructions

1. Cut bison skirt steak across the grain into 1-inch wide strips. Place bison strips in a resealable plastic bag set in a shallow bowl. For marinade
2. combine oil
3. lemon juice
4. lemon zest
5. the 3 cloves garlic
6. the 1 teaspoon salt
7. the oregano
8. and the 1/4 teaspoon pepper in a small bowl. Pour marinade over bison strips. Seal bag; turn to coat bison strips. Marinate in the refrigerator for 2 to 4 hours
9. turning bag occasionally. Drain bison strips; discard marinade. Thread bison strips accordion-style onto skewers
10. trimming as necessary. For a charcoal or gas grill
11. place bison skewers on the rack of a covered grill directly over medium heat. Grill for 4 to 6 minutes
12. turning once halfway through grilling. (Or place skewers on the unheated rack of a broiler pan. Broil for 3 to 4 inches from the heat for 5 to 7 minutes
13. turning once.) Serve with Yogurt-Cucumber Sauce. Yogurt-Cucumber Sauce: Combine yogurt
14. cucumber
15. green onion
16. the 2 cloves minced garlic
17. the 1/2 teaspoon salt
18. and the 1/8 teaspoon pepper in a small bowl. Cover and chill until ready to serve. Tips * If using wooden skewers
19. soak in water for at least 30 minutes; drain before using. Note: Recipe developed and tested by the Better Homes and Gardens(R) Test Kitchen using High Plains Bison products.