

# Grilled Bison

## *Stuffed with Sage Mozzarella, Black Berry Port Sauce, Zinfandel Potatoes and Roasted Haricot Verts*



### INGREDIENTS

4 6-7 oz Bison Tenderloin  
Salt & Pepper and reserve  
for grilling

#### *For the Stuffing:*

2 Cups Fresh Mozzarella  
1 oz Fresh Sage  
¼ Cup Port

#### *For the Black Berry Port Sauce:*

2 Cups of Port  
1 Shallot  
1 pint of blackberries

#### *For the Zinfandel Potatoes:*

2 lbs Purple Potatoes with  
skin on Cut into medium  
squares  
2 shallots  
2 cups zinfandel wine  
1 Cup sour cream  
8 oz whole butter

#### *For the Roasted Haricot Verts:*

2 lbs Clipped Haricot Verts  
(baby French green beans)  
Olive oil  
Salt & Pepper

### DIRECTIONS

#### *For the Stuffing:*

Cut Fresh Mozzarella in to small cubes. Rough Chop Sage, mix with mozzarella. Salt & Pepper. Drizzle about a half cup of port and toss.

Take the Bison tenderloin and slice in the middle, but not all the way, almost until a butterfly shape. Mark on a grill or sear both sides. Place the stuffing in the cut side of the tenderloin. Fold over and secure with a skewer or long toothpick. Hold for service. Finish the tenderloin by placing on a sheet pan in a 450 degree oven until medium rare. Let rest about 3 minutes before placing on plate.

#### *For the Black Berry Port Sauce:*

Dice shallot and sweat in a 2 qt sauce pan. Add port and reduce by half. Add blackberries and simmer for about 3 minutes. Let it cool. Place a small amount of the sauce in the blender. Puree. Pour sauce through a fine chinoise. Repeat until all the sauce is done. Return to a clean sauce pan and at service time reheat, then melt 1 tablespoon of butter into the sauce.

#### *For the Zinfandel Potatoes:*

Start potatoes in salted cold water. Bring to a boil. Reduce heat until the potatoes are tender. Pour into a colander and dry.

Sweat shallots until translucent. Add zinfandel and reduce by half. Smash potatoes; add zinfandel reduction, butter and sour cream. Mix with a spoon. Season with salt and white pepper.

#### *For the Roasted Haricot Verts:*

Preheat oven to 450 degrees. Heat sheet pan first. Toss green beans in the olive oil and season with salt and pepper. Place in oven and cook about 3 to 4 minutes.

#### *Plating:*

Zinfandel potatoes first at the top of the plate. Next ladle the sauce at the bottom of the plate. Place the haricot verts on the right side of the potatoes standing up. Place rested tenderloin leaning on left side of potatoes.

#### *Possible garnishes:*

Fresh sage  
Fresh Rosemary  
Pomegranate seeds

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specialty of:  
Executive Chef Tim Johnson

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