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Available Now...

The American bison is the largest land mammal in North America, and there are 340,000 bison across the continent.



Tips & Nutrition

Buffalo is a source of protein, vitamins B6 and B12, iron as well as other vitamins and minerals.

FreshInspirations...



Skillet Buffalo Queso Fundido

Ingredients

- 12 oz. Thick Cut Applewood Bacon, diced
- 1 Medium Yellow Onion, diced small
- 2 Anaheim Pepper, roasted, peeled and diced small
- 1 Red Bell Pepper, diced small
- Cajun Seasoning to Taste
- 1 lb. Ground Buffalo
- 1 8 oz. Package Shredded Cheddar Cheese
- 1 8 oz. Package Shredded Jalapeño Jack Cheese
- 4 tbsp. Corn Flour (Masa)
- 1 12 oz. Bottle Amber Beer
- 1/2 bunch Fresh Cilantro, stems removed and chopped
- 1 Medium Tomato, diced

Direction:

Heat a large cast iron skillet on medium high then add the bacon and cook until half cooked and starts to caramelize. Slowly add the onions, Anaheim pepper and red bell pepper. Sauté the onions and peppers over medium high heat for approximately 5 minutes until slightly colored. Add the Cajun seasoning, stir well, then add the ground buffalo, stir and cook for approximately 5 minutes. Put both cheeses into a large bowl, add the corn flour then toss well to combine. Add the beer to the skillet and allow to cook for 2-3 minutes. Add the cheese in by 1/3 at a time and mix well in between each batch. Add the cilantro and stir to combine. Simmer uncovered for about 5 minutes, stirring occasionally to ensure it doesn't burn or stick to the pan. Remove from the heat, top with the diced tomatoes and serve with tortillas chips.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Next Month... Colorado Honey