

Curried Bison Patties w/ Fruit Compote

Ingredients

Patties:

- 1 pound Ground Bison
- 2 large green onions, sliced
- 1 teaspoon Real Salt
- 3/4 teaspoon black pepper
- 2 tablespoons curry powder

Compote:

- 3 cups orange mango juice
- 1 tablespoon agave nectar
- 2 lg pears,peeled, cored, sliced 1/4"
- 1 lg papaya,peeled,seeded,sliced 1/8"



Directions: Combine the Bison with the spices and mix well. Form into 8 small patties and refrigerate. Make the compote. Place all of the ingredients for the compote into a small saucepan and bring to a boil. Reduce to a simmer and cook until the fruit is just tender, about 8 minutes. Remove the fruit to a bowl with a slotted spoon and continue to cook the juice to a thick syrup, about 10 minutes. Meanwhile, Pre-heat a BBQ grill to medium high heat. Cook the patties about 3 minutes a side. Serve on pecan pancakes and top with compote. Serving size: 4, Prep Time: 0:15, Start to Finish Time: 0:30