

Braised Buffalo

Ingredients

- 1/4 cup cooking oil
- **4 1/2 lbs bison rib eye roast or beef chuck roast, cut into large chunks**
- salt to taste
- 1 1/2 onions, chopped
- 10 garlic cloves, peeled
- 3 cups beef broth
- 2 cups water
- 1/4 cup New Mexico chili powder
- 2 Tbsp kosher salt
- 2 Tbsp black peppercorns or ground pepper
- 2 Tbsp paprika
- 1 Tbsp ground cumin
- 1 Tbsp dried oregano
- 1 Tbsp dried rosemary or 2 sprigs of rosemary

Directions

Preheat oven to 350°F.

Heat the oil in a dutch oven over medium-high heat. Add the bison chunks and brown on all side. Season with salt. Remove and set aside. Lower heat to medium and add the onions. Sauté until soft. Stir in the garlic cloves.

Return buffalo to the pan. Add broth and 2 cups of water. Stir in the chili powder, salt, peppercorns, paprika, cumin, oregano and rosemary. Increase heat to medium-high and bring to a boil. Turn off heat, cover and place Dutch oven in the oven.

Bake for 2 hours or until is fully cooked and pulls apart with a fork. Remove the meat, strain the cooking liquid, and serve the meat with the strained broth.