



*Grilled Bison Ribeye with French Plum &  
Tarragon Compote paired with  
Cabernet Sauvignon Reserve 2013*

Ingredients

- Four 8 oz. Bison ribeye steaks
- 2 Tbs. unsalted butter
- 1½ lbs. French plums, pitted and cut into eighths
- ½ cup Cabernet Sauvignon Reserve 2013
- 2 Tbsp. sugar
- 1 Tbsp. fresh tarragon, chopped
- 1 tsp. olive oil
- Salt and freshly ground pepper

Preparation

1. Preheat gas grill to medium-high heat.
2. In a large sauté pan, melt butter over medium-high heat. Add plums and cook for about 5 min., stirring occasionally, until plums are lightly browned.
3. Add wine and sugar and continue cooking for 4 min. or until plums are soft and liquid has been reduced and thickened. Remove from heat. Add tarragon and a pinch of salt to taste.
4. Rub steaks with olive oil and season with salt and pepper. Grill steaks for 5-8 min. per side, or until a thermometer reads 125°F. Let steaks rest for 5 min. Top each steak with plum compote and serve.