

Bison Teriyaki with Stir Fry Vegetables
Submitted by Leslie Christianson, Viking Bison Ranch

Marinade:

1 tsp Fresh Ginger, chopped	2 tbsp Sugar
½ cup Soya Sauce	1 clove Garlic, minced
1/3 cup Diced Onions	¼ cup Oil
2 tbsp Lemon Juice	

2 lbs Bison Sirloin cut in strips with any fat removed.

Mix first seven ingredients together. Pour over bison strips and put in refrigerator, covered for 2 hours. Drain marinade from the bison.

Heat 2 tbsp of oil in pan. Fry the bison strips with one clove of minced garlic and 1 tbsp fresh ginger. Cook meat and stir in vegetables in this order:

- 1 Onion, sliced
- 4 stalks Celery, sliced on diagonal
- 3 Carrots, sliced
- 1 Green Pepper, sliced
- 1 Red Pepper, sliced
- Small package Snap Pea Pods
- Salt and Pepper to taste

Sauce:

- 2 tbsp Sugar
- ½ cup Soya Sauce
- 2 tbsp Lemon Juice
- 1 tbsp Cornstarch

Stir together and add to pan with meat and vegetables.

If you like lots of sauce for your rice, make a double batch of the teriyaki sauce.