

## Bison Beef Bites

2 T. oil, divided  
 1 sm. onion, chopped  
 ¼ Anaheim pepper, seeded & cut into 1-inch strips  
 ½ c. diced bell peppers  
 ½ tsp. minced garlic  
 1 (14.5-oz.) can diced tomatoes  
 2 T. apple juice  
 1 T. tomato paste  
 1 T. red wine vinegar  
 1½ tsp. sugar  
 1 lb. beef (sirloin or round), cubed  
 Sea salt & pepper blend, to taste

# RECIPE OF THE MONTH

In a large skillet, heat one tablespoon oil over low to medium heat. Add the chopped onion and Anaheim and bell peppers; cook and stir occasionally for 3 minutes, or until onions and peppers are done. Add garlic; cook 2 more minutes. Add the tomatoes (with their juices), apple juice, tomato paste, vinegar, and sugar; simmer for 5 to 7 minutes. Set aside. Brush grill pan or heavy skillet with one tablespoon oil and heat to medium-high. Season beef with sea salt and pepper blend; add to hot pan and cook for 4 to 7 minutes on each side, or until browned. Remove from the heat and keep warm. Transfer onion, pepper, and tomato mixture to food processor; cover and process until almost puréed. Transfer meat to a plate and serve with sauce.



**Organization:** NDSU Team Makers Gold Society

**Proceeds Support:** athletic scholarships

**Cookbook Gross Sales:** over \$17,000

### Special Features:

*Tailgating Traditions* was published in 2008 to raise school spirit and money for athletic scholarships at North Dakota State University. To kick up their cookbook, this organization created a custom cover and divider set using school colors and photos. Clever divider titles range from “Warm Ups” (appetizers) to “Sidelines” (side dishes) to “Extra Points” (desserts), tying the entire theme together and making this cookbook a winner.



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