



## RECIPES

### Bison Butter Lettuce Wraps

Brown 1 lb. ground bison meat.

Remove leaves of one head of butter lettuce. Wash leaves and pat dry.

#### Hunan Sauce

Place all ingredients in food processor or blender:

3 Tbsp. organic Tamari

2 rounded Tbsp. lecithin powder

1 lemon juiced

1 Tbsp. organic prepared mustard

1 clove Elephant garlic

1 Tbsp. raw honey

¼ tsp. ground thyme

1 tsp. Corn starch, organic

Dash Cayenne pepper

Add sauce to bison in pan and cook it two more minutes until sauce is well distributed and thickened, or make sauce separately and use as dipping sauce. Using a table spoon, place a row of cooked, warm bison down the center of butter lettuce leaf and roll up. Serve warm, room temperature, or chilled.