



R E C I P E

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SERVINGS

3 – 3oz. Servings per pound

PREP TIME

10 Minutes

COOK TIME

1 1/2 – 2 Hours

Bison Roast in Foil

INGREDIENTS

3-4 lb bison roast

½ envelope dry onion soup

INSTRUCTIONS

Preheat oven to 425 F.

Place roast on an ample piece of heavy duty aluminum foil.

Sprinkle a half envelope of dry onion soup over the meat.

Bring edges of foil together and seal tightly using a “drugstore wrap”.

Place in a shallow roasting pan and bake 1 ½ – 2 hours.

Ample juices collect within the aluminum foil, this may be thickened for gravy.