

Smoked Buffalo Steak

Smoke & Spice

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The American bison is making a comeback, especially in the Great Plains and West, where Native Americans are frequently involved in the animals' stewardship. The lean and beefy meat—not at all gamy—makes a great change of pace from more common meats. As with venison, the meat's leanness—a great reason for enjoying it—makes it worthy of a little extra care in preparation. Serves 4 or more

Ingredients

- Mustard Paste:
 - 2 tablespoons brown mustard
 - 1 1/2 teaspoons vegetable oil
 - Kosher salt or coarse sea salt and freshly ground black pepper
- Four 8-ounce rib eye, sirloin, or strip bison steaks,
- 3/4 to 1 inch thick
- 1 tablespoon vegetable oil

Directions

1. An hour or two before you plan to barbecue, combine the mustard paste ingredients and rub the mixture over the bison. Cover the meat and refrigerate it.
2. Prepare the smoker for barbecuing, bringing the temperature to 200°F to 220°F.
3. Let the meat sit, covered, at room temperature for 20 to 30 minutes.
4. In a heavy skillet, warm the oil over high heat until it almost smokes. Add the steaks, two at a time, and sear them on both sides, about 20 seconds per side. Repeat with the remaining meat.
5. Transfer the bison immediately to the smoker. Cook until the meat absorbs the smoke lightly but is still rare to medium-rare, 20 to 30 minutes. Serve immediately.