



## Grilled Buffalo Steaks with Honey Date Butter

*Recipe adapted from Ted Reader.*

Buffalo meat is a little more full-flavored than beef. Grill the steak hot and fast for rare to medium-rare doneness; that is the best way to serve tender and moist buffalo. If you overcook buffalo, it will be dry and tough, and that is just not any fun. Foods should melt in your mouth and make you feel really good.

### What you need

Half moon cast iron griddle

### Ingredients

#### Honey Date Butter

¼ cup (60 mL) butter, softened

1 shallot, minced

½ cup (125 mL) dried pitted honey dates (approx. 6), coarsely chopped

1 tbsp (15 mL) honey

1 tsp (5 mL) chopped fresh sage

Splash of cognac

Pinch of nutmeg

Kosher salt and freshly ground black pepper to taste

4 buffalo strip loin steaks (5 to 6 oz/140 to 170 g each), cut 1½ inches (4 cm) thick

2 tsp (10 mL) Steak Spice (page 169)

Drizzle of honey

½ cup (125 mL) sliced almonds

### Instructions

To prepare the Honey Date Butter, mix the softened butter with the shallot pieces, dates, honey and sage in a bowl. Add a splash of cognac and season to taste with a pinch of nutmeg, kosher salt and black pepper. Mix and set aside at room temperature.

Season buffalo steaks with the Steak Spice, pressing the seasoning into the meat.

Set the EGG for direct cooking at 600°F/316°C.

Toast the sliced almonds over the hot fire in half moon cast iron griddle, flipping the almonds to keep them from sticking and burning. Remove once toasted and set aside, keeping warm.

Grill steaks directly over the fire with the dome open for 3–4 minutes per side for rare to medium-rare doneness. After the flip, spoon a small amount of the Honey Date Butter over the steaks and brush it into the meat. Remove buffalo steaks from EGG and let rest for 5 minutes, tented loosely with a sheet of aluminum foil.

Slice the steaks on the bias and serve with a little extra dollop of Honey Date Butter. Garnish with toasted sliced almonds and a drizzle of honey.

Serves 4