

CHEESY BISON COTTAGE PIE

CHEESY POTATO GRATIN WITH CRISPY RED BLISS
POTATOES, PARMESAN & SCALLIONS
SERVES: 4

CHEESE BLEND

MAKE THIS FIRST — IT'S USED IN
MULTIPLE COMPONENTS.

INGREDIENTS:

- 8 oz. Sharp Cheddar Cheese
- 8 oz. Pepper Jack Cheese
- 8 oz. Smoked Gouda Cheese

DIRECTIONS:

1. Grate each cheese into a large bowl.
2. Mix together gently and set aside.

BISON SLOPPY JOE INGREDIENTS:

- 3 Tbsp. extra virgin olive oil (EVOO)
- ¼ lb. butter
- 1 lb. ground bison
- 1 cup piquillo peppers, small diced
- ½ cup fried shallots
- ½ cup fried garlic
- 2 Tbsp. Cajun spice blend
- 2 Tbsp. fried chicken seasoning
- ¼ cup harissa paste
- 1 cup ketchup
- ¼ cup tomato paste
- ½ cup fresh sage, chiffonade (thinly sliced)
- ½ cup fresh Italian parsley, roughly chopped

DIRECTIONS:

1. Place a cast iron skillet over medium-high heat.
2. Add the EVOO and butter; heat until lightly browned and fragrant.
3. Add the ground bison and brown, breaking it up as it cooks.
4. Stir in piquillo peppers, fried shallots, fried garlic, Cajun spice, and fried chicken seasoning. Mix well and cook until the meat is fully cooked through.
5. Add harissa paste, ketchup, tomato paste, sage, and parsley.
6. Bring to a simmer and keep warm over low heat.

MAKE IT CREAMY & CHEESY: ADDITIONAL INGREDIENTS:

- 1 cup heavy cream
- 1 cup cream cheese

DIRECTIONS:

1. Stir heavy cream and cream cheese into the warm bison sloppy joe.
2. Bring to a simmer and cook for a few minutes, stirring, until the cream cheese is fully melted and incorporated.
3. Remove from heat and keep warm.

CHEESY MASHED RED BLISS POTATOES

USE THE POTATO TRIMMINGS LEFT OVER
FROM MELON BALLING.

INGREDIENTS:

- 4 cups Red Bliss potato trimmings (from melon balling below)
- 1 cup heavy cream
- ¼ lb. butter
- 1 Tbsp. fried chicken seasoning
- 1 cup Cheese Blend (from above)
- ¼ cup cream cheese

DIRECTIONS:

1. Place potato trimmings in a pot of cold salted water. Bring to a boil and cook 10–11 minutes, until fork-tender. Drain well.
2. In a small saucepan, combine heavy cream, butter, and fried chicken seasoning. Bring to a simmer, then turn off the heat and keep warm.
3. Transfer hot drained potatoes to a stand mixer fitted with the whisk attachment. Whip on speed 3 for 1 minute.
4. Add the Cheese Blend and mix briefly—about 15 seconds. Scrape down the bowl.
5. With the mixer on speed 1, slowly pour in the warm cream mixture. Whip for 45 seconds until smooth and fluffy.
6. Taste and adjust seasoning. Keep warm.

CRISPY MELON BALL RED BLISS POTATOES

USING A MELON BALLER, SCOOP OUT 25 ROUND BALLS FROM THE RED BLISS POTATOES. BE
SURE TO SAVE THE TRIMMINGS FOR THE MASHED POTATOES MENTIONED ABOVE.

PART 1 — BOIL:

INGREDIENTS:

- 25 melon-balled Red Bliss Potato rounds (medium sized)
- 1 quart hot water
- 2 Tbsp. kosher salt
- 1 Tbsp. baking soda

DIRECTIONS:

1. Place the melon-balled potatoes in a pot or skillet.
2. Cover with hot water. Add salt and baking soda.
3. Bring to a boil, then reduce to a simmer.
4. Cook 6–8 minutes, until just tender. Drain and set aside.

PART 2 — FRY & SEASON:

INGREDIENTS:

- 25 cooked melon-ball potatoes (from Part 1)
- 1 Tbsp. Cajun spice blend
- 1 pinch sugar
- 1 pinch kosher salt
- 4 grinds fresh black pepper
- ¼ cup fresh sage, roughly chopped
- ¼ cup fresh Italian parsley, roughly chopped
- 2 Tbsp. EVOO

DIRECTIONS:

1. Preheat a fryer (or a pot of neutral oil) to 375°F.
2. Fry the boiled potato balls for 1 minute. Remove and let rest. (This first fry can be done ahead of time.)
3. Just before building the dish, drop the potatoes back into the fryer and fry for 1½ minutes, until golden brown and crispy.
4. Transfer to a bowl and immediately toss with the Cajun spice, sugar, salt, pepper, sage, parsley, and EVOO.
5. Keep warm until ready to plate.

THE BUILD

YOU WILL NEED: INDIVIDUAL CAST IRON SKILLETS (ONE PER SERVING),
A BROILER OR SALAMANDER, A MICROPLANE GRATER.

1. Spoon 6 oz. of the Cheesy Bison Sloppy Joe into each cast iron skillet.
2. Top with 6 oz. of the Cheesy Mashed Red Bliss Potatoes.
3. Scatter ½ cup of the Cheese Blend evenly over the mashed potatoes.
4. Place the skillets on a sheet pan and slide under the broiler (or salamander). Broil until the cheese is melted and lightly golden brown.
5. Remove from broiler. Arrange the Crispy Melon Ball Potatoes on top of the caramelized cheese.
6. Finish with a generous grating of fresh Parmesan over everything, then scatter 1 Tbsp. of thinly sliced scallions.
7. Set each skillet on a liner plate and serve immediately.

ENJOY!