

# Buffalo Red Eye Stew

4 servings

## Ingredients

- 4 russet potatoes, peeled and diced into 1-inch cubes
- 1/2 cup unsalted butter
- 2 pounds buffalo stew meat (preferably sirloin)
- 1/2 yellow onion, chopped
- 1/4 tablespoon ground white pepper
- 1/4 tablespoon chopped fresh thyme
- 1/4 tablespoon chopped fresh rosemary
- 1/2 tablespoon chopped fresh basil
- 1/2 tablespoon salt
- 1 1/2 tablespoons garlic powder
- 1 cup all-purpose flour
- 1 (28-ounce) can diced tomatoes
- 1/2 cup bourbon
- 1/2 cup strong coffee
- 1 tablespoon Worcestershire sauce
- 2 cups water

## Directions

In a medium saucepot on medium-high heat, add the diced potatoes and cover with water. Bring to a boil. Once it has reached a boil, reduce to medium heat and continue to simmer. Cook until the potatoes are halfway done, drain, and reserve.

While the potatoes are simmering, in a large saucepot over medium heat, melt the butter. Add the stew meat, onions, herbs and spices. Once the meat begins to brown, sift in the flour to coat the meat and mix well. Cook the flour with the meat for 5 minutes.

Add the canned tomatoes to the meat mixture and let simmer for 5 minutes. Then add to the buffalo mixture, the half-cooked potatoes, bourbon, coffee, Worcestershire and water and bring to a boil. Once a full boil has been reached, reduce heat to simmer. Simmer for 30 minutes, or until the buffalo meat is tender.

This is best served in a bread bowl.

Recipe courtesy Cesar Garcia of the Buckhorn Exchange in Denver, Colorado