

South Shore Lodge

Roast Pounded Buffalo

5 lbs. buffalo roast
2 lbs. shelled pecan halves
1/2 cup sugar
1 cup warm water
salt and pepper to taste

Preheat oven to 350°.

Place the roast, lightly seasoned with salt and pepper, in a well-greased roasting pan. Roast for 60 minutes until moderately well done. Remove roast and allow to cool about 30 minutes. Reserve drippings.

Lower the oven to 325°.

Cut cooked and cooled roast into pieces and pound or run through hand-grinder with coarse blade. Spread coarsely ground or pounded meat into another broad roasting pan. Place the first roasting pan with the drippings back over a low heat and deglaze the pan juices with 1 cup of warm water, stirring and scraping all meat residue from the pan sides and bottom into the broth. Simmer for about 10 minutes, stirring constantly. Pour broth over the ground meat in the second roasting pan, then sprinkle the meat mixture with the pecan halves. Season overall with sugar, salt, and pepper.

Place the meat (second roasting pan) in the 325° oven and roast for 20 to 25 minutes, stirring once to blend completely and serve hot.