Bison rib eye steaks are wonderful. The bison is lean, subtle, and only slightly gamey. With a Memphis beef rub to highlight the flavors the combination is nearly perfect (See log of 05 April 2008). So what happens if instead of simply bison we used dry aged bison? The idea sounds wonderful. It’s not ... the aging process that intensifies and complements a cut of beef adds an intolerable layer of funkiness to bison; bison meat is just too subtle for aging.

Well, sure, the purple color looks scary.

The rub hides the color, though, and we can hope for the best.
Grilled over mesquite, it’s starting to look promising.

I’m willing to try it, and with some broccoli rabe and a baked potato it looks great. It fails the sniff test, and Jean has sushi instead. It’s OK, but really not worth doing again, maybe the only disappointment from Main Line Prime. Still sounds like a good idea ...