



1 pound Bison Sirloin  
2 medium zucchini or yellow squash  
1 large red bell pepper  
1 large onion, quartered  
8 whole button mushrooms  
8 cherry tomatoes

**Marinade:**

½ cup low-sodium soy sauce  
½ cup vegetable oil  
1 cup dry white wine  
2 cloves garlic, minced

Cut Bison Sirloin into 1 ½" cubes and place in a glass bowl. Combine marinade ingredients and pour over cubed Bison. Cover bowl with plastic wrap and marinate refrigerated for 8-14 hours. Or, place cubed Bison and marinade into a zippered plastic bag to marinate.

Cut squash and bell pepper into ½" slices. Alternate meat, squash, pepper, onion, and mushrooms on each of 8 skewers, ending each skewer with a cherry tomato.

Grill covered 4-6" above medium coals for 8-10 minutes, turning occasionally and brushing with the remaining marinade mixture. Serve on a bed of rice.

Serves 4

**Per serving of marinated meat:**

273 calories  
15.7g fat  
70mg cholesterol  
546mg sodium