



ORIGINE



## BISON AND CHEESE SANDWICH FROM LAURENTIDES

Portions : 4

Preparation Time : **30 minutes**

### INGREDIENTS:

- 4 slices country-style bread 2.54 cm (1 in.) thick
- 1 onion, sliced in thin rings
- Flour
- Vegetable oil
- 2 bison medallions
- Des Rois garlic sprout sauce
- 1 celeriac, julienned
- 8 slices Le Voyageur cheese
- Greek salad dressing with feta

### PREPARATION:

Coat the onion rings with flour. In a skillet, heat the oil to medium-high and fry the rings until browned. Remove the rings, pat off excess oil and set them aside. Fry the bison medallions and cut them into 8 thin slices. Brush the bread with garlic sprout sauce. Add the julienned celeriac, cheese, bison slices and onion rings. Drizzle with a few drops of salad dressing.

**Bon appétit!**