

Committed to Canadian Bison Industry!

With Canadian Rangeland Bison, our primary emphasis is placed on the welfare of the animal. Short trucking distances and local production minimizes the stress experienced by the animals and ultimately increases the quality of our products.

Working closely with producers, we continually assess and improve the methods used to raise the animals, which displays our dedication to excellence.

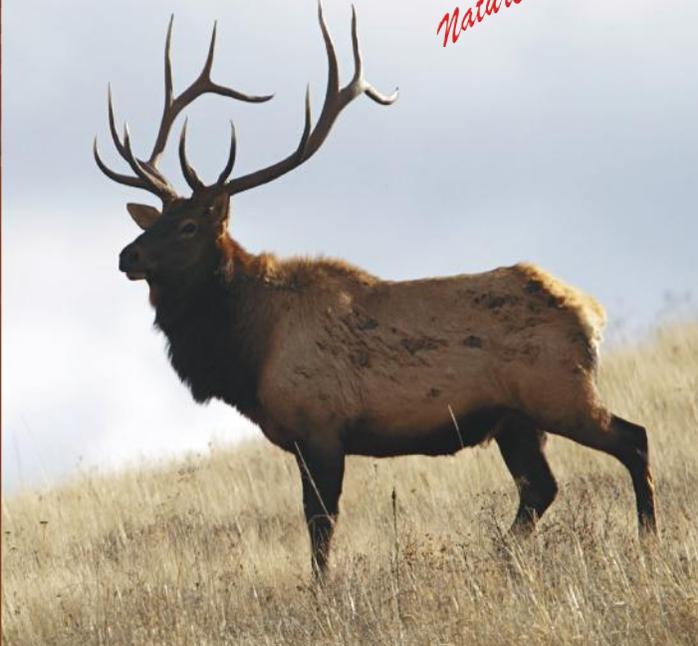
Rangeland is committed to supporting Canadian bison and elk producers and their families by sourcing locally raised bison & elk. We pledge to be a fair partner in all marketing aspects.

Visit us at www.rangelandbison.ca to read more about our dedication to animal welfare, sustainability, and how we can help you become a producer partner with us!

Contact our buyers!

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RANGELAND
CANADIAN BISON



Premium Meat from the Heart of the Prairies

100% hormone and antibiotic free

Canadian Rangeland Bison & Elk Inc.
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Lacombe, AB T4L 1A7

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www.rangelandbison.ca



About Canadian Rangeland Bison & Elk

Canadian Rangeland Bison & Elk started in 1998, and to this day is a Canadian family owned and operated company. Armin & Rita Mueller, together with the Rangeland team, are committed to supplying customers worldwide who are looking for a healthy, tasty and exclusive choice in red meat.

In collaboration with SGS (www.sgs.ca), one of the world's leading certification bodies, we are subject to a stringent, yearly, auditing program to ensure the highest quality of meat for our customers.

Canadian Rangeland consists of its own bison ranches, finishing and tagging stations and a globally operated marketing branch. All harvests are exclusively done at the federally inspected custom processing facility of Canadian Premium Meats (www.cpmeats.com) in Lacombe, Alberta, Canada. From there, the Rangeland Team can ship prime grade, Bison & Elk products free of antibiotics and growth promotants, to locations throughout Canada, the US, and Europe. Premium Meat from the Heart of the Prairies!



Big Rock Ale braised Bison Chuck Roasted corn and Sylvan Star "Old Grizzly" Succotash

MAKES 2 PORTIONS

Bison Chuck	70g
Roasted Corn and Sylvan Star "Old Grizzly" Succotash	160g
Big Rock Traditional Ale	1L
Black Beans, cooked	50g
White Onion, small dice	200g
Old Grizzly Gouda, shredded	30g
White Mushrooms, quartered	150g
Soy Beans/Edamame, shelled	100g
Garlic, chopped	10g
Sweetie Peps (pickled mini peppers)	20g
Fresh Rosemary	4g
Chorizo Sausage, raw small dice	60g
Brown Veal Stock (or beef stock)	200ml
Red Skinned Potato, peeled	200g
Butter	10g
Shallots, roasted	1 whole
Canola Oil	15ml
Garlic, roasted	½ bulb

INSTRUCTIONS:

- Marinate the bison in ale overnight
- Saute the onions, chopped garlic and mushrooms in butter until golden brown
- Add the bison chuck, ale and stock and simmer covered for 3 hours until tender
- Remove the meat and keep it warm. Reduce the braising liquid until thickened and desired concentration of flavours has been achieved, season to taste.
- To make succotash: Season and lightly oil the corn, tossing it with the edamame beans and chorizo, roast it for 1 minute at 375F. Then combine it with the black beans, sweetie peps and cheese. Season to taste. (You can substitute diced red peppers or pickled sliced banana peppers)
- Bake the succotash in the oven until hot and cheese is starting to melt
- Boil the potatoes until very tender. Puree/mash the potatoes with the roasted garlic and shallots
- Slice the bison and plate with the potato puree and succotash.
- Ladle a generous amount of the sauce over the meat.

Where does YOUR food come from?

Canadian Rangeland Bison & Elk partners with companies like Localize (www.localizeyourfood.com) to answer the above question. Canadian Rangeland Bison & Elk was one of the first 200 producers to support the Localize initiative.

Bison raised through our program are produced in Western Canada and are undomesticated; essentially raised wild as they thrive with little human interaction – just the way Mother Nature intended.

Canadian Rangeland Bison & Elk is committed to being transparent about our production, the origin of our ingredients, and our ownership structure, making us a great fit for programs like Localize.

