

# Black Bear Steak Fajitas

## A Wild Game Recipe by Chef Wilfred Beriau

Serves 6

### Ingredients

- 2 lbs. steak cut of bear meat
- 1 each red, yellow, and green pepper, cut into strips
- 1 medium onion, sliced
- 2 jalapenos, seeded and sliced across
- 3-4 T olive oil
- 1 T lime juice
- ½ t lime zest
- ½ t chili powder
- ¼ t cayenne
- 1 t cumin, ground
- ¾ t coriander, ground
- ½ t salt
- To taste pepper
- 1 t garlic, minced
- 6 tortillas, warmed (6 large or more if small)

**Garnish:** Guacamole, sour cream, salsa, Cotija cheese

**Prep Time**  
15 active minutes  
3 hours marinating

**Cook Time**  
20 minutes

**Total Time**  
3 hours 35 minutes



1. In a small bowl, whisk the olive oil, lime juice, spices, and garlic together.
2. Slice the steak across the grain into ½-inch thick strips and then place the steak into a bag and pour the marinade over the steak. Shake a little.
3. Seal the bag, and chill overnight or at least 3 hours, turning over frequently to distribute the flavor. When marinating is done, drain the steaks and pat dry a little.
4. When ready, in a large preheated skillet or wok, add a little oil and sauté the vegetables until tender (8 minutes or so). Remove from pan and keep warm.
5. Reheat the pan, add a little oil, and then cook the steak strips until a safe temperature. (This may be done in two batches).
6. Combine the steak and vegetables and distribute over the plated tortillas, and garnish as you wish.

The wild game consumption advisory can be found at [mefishwildlife.com/wildgameconsumptionadvisory](http://mefishwildlife.com/wildgameconsumptionadvisory)



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