

Recipe adapted from [Agriculture-Colorado](#).

Peach Teriyaki Buffalo Steak

2 Buffalo Sirloin-cut Steaks
2 Ripe peaches
2 T teriyaki sauce
1/4 c honey
Salt and pepper to taste

Salt and pepper the raw steaks to taste. Next place the peaches, teriyaki sauce and honey in a blender and puree slightly. Pour the marinade into a sealable bag and add the steaks. Shake to coat and set aside for at least one-hour.

Start the grill and when the temperature reaches a medium heat, add the steaks to the rack. Cook on each side for about 5-8 minutes per side, depending on desired level of doneness. Baste throughout the grilling process. When complete, serve hot with a side of potatoes and fresh fruit.

