

The Pueblo Chieftain

'It's a great day to be hungry:' New Hungry Buffalo Food Truck touring around Pueblo West

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With a slogan “It’s a great day to be hungry,” and fresh Colorado bison meat on board, the [Hungry Buffalo Food Truck](#) is offering a unique culinary experience in Pueblo and Pueblo West.

Now in its second week of operation, chef owners Charles McKay and Sue Ray are putting their 15 years of experience in the food and beverage industry to the test. They moved to Pueblo West from Miami, and as they “came out West,” McKay said, he envisioned Colorado’s natural landscape dotted with herds of buffalo coming over the hills just as they did before they were nearly hunted to extinction in the early 19th Century.

That sparked the idea of a bison-themed food truck and because they were used to living where diverse food options are available, “we wanted to bring something unique to Pueblo that has a different kind of flare,” Ray said.

“We wanted to do something Colorado-based and keep it local,” she explained.



“We wanted to prove people could come from Florida and do something besides grow a thousand illegal marijuana plants,” McKay laughed. “And with COVID we wanted to take a little better control of our destiny.”

The food truck idea rolled around in McKay’s head for a few years before he finally talked Ray into the joint venture. She works a full-time job as a payroll consultant for a government contractor.

McKay, who spent four years in the U.S. Marine Corps, started working as a bartender when he got out of the service and quickly found he had a knack for creating dishes, so he transitioned into the kitchen. In Pueblo,

they hooked up with Ernie Meyer at Bay's Meat Market, a local butcher, who processes the bison meat that comes from High Plains Bison near Denver.

"He processes the bison and cuts it up for us the way we need it — they are real high quality meats and he has been awesome. The whole community out here has been helpful," McKay said.

"Laura Stankiewicz from Colorado Taproom helped us out with our prep kitchen."



So far, the biggest hit on the menu is the Down South Chimichurri Buffalo featuring bison sirloin cut into bite sized pieces, marinated in chimichurri — an uncooked Argentinian herb sauce with cilantro, parsley, garlic, onion, lime, salt and pepper — and then grilled on a skewer with fresh veggies. It's served with black beans and rice and a little extra chimichurri sauce on top, McKay said.

"It is good and tasty. People really enjoy the bison burger as well and the buffalo gyro," McKay said.

"Bison is quite a bit leaner than beef and that's why the marinades we use have a little bit of fat in them and also the filets are brushed with a little butter to help keep them nice and moist and tender."

The food truck will be featured at various stops in Pueblo West. To find out when and where the Hungry Buffalo will be, visit the trucks' [Facebook page](#).

"We try to move around and give everybody a chance to catch us. Our slogan is 'It's a great day to be hungry,'" Ray said.



Besides making the rounds to local businesses, the food truck is available to cater everything from employee appreciation events to parties and weddings. McKay and Ray also are planning to offer their culinary delights at upcoming events in Canon City and Trinidad.

Being their own bosses “is a lot of work,” Ray said.

“I wish I had someone to give the problems to but it’s great. It is nice to challenge yourself and do something new,” McKay said.



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