

Elk Chop with Sweet Potato Cake Recipe

Written by Arizona Foothills Magazine

Check out this yummy autumnal recipe for elk chop with sweet potato cake from the Grille at ShadowRock at Hilton Sedona Resort & Spa.



Elk Chop Marinade

1 C Prickly pear puree
1 C Blend oil
2 Shallots, chopped
1 T Whole peppercorns
2 T Juniper berries
Small handful of thyme
1 T Garlic, chopped

Mix all ingredients in a stainless steel

bowl. Pour over cleaned elk chops. (This recipe will marinate four racks.) Marinate for one hour and drain. Cook to desired doneness on medium-hot grill.

Sweet Potato Cake

1 pound Sweet potatoes, peeled
1 Large egg
1/4 bunch Parsley, chopped
1/3 C Panko
1/4 C Asiago cheese
1/2 Small red onion, small diced
1/2 Small jalapeño, fine diced
1/2 tsp. Garlic, chopped
1/2 T Salt and pepper
1/2 T Lemon juice

Place all ingredients (except potatoes) in a large bowl and set aside. In a separate large bowl, shred the potatoes. Squeeze all the excess liquid out of the shredded potatoes and add to the other ingredients. Mix well. Weigh out four-ounce portions and sear in skillet until golden brown on both sides. Place on a sheet pan with parchment and roast in preheated 350-degree oven for nine minutes.