

Elk Chop with Sweet Potato Cake Recipe

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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.