

Fontana Marinated Elk Chops

Marinade

1 cup Tennessee Gourmet™ Apple & Spice Sauce (any flavor)
¾ cup teriyaki sauce, divided
½ cup honey
3 cloves garlic, minced
½ teaspoon dry ginger
1 tablespoon dry mustard
1 teaspoon Worcestershire sauce
½ cup dark rum

8 Elk, Wild Boar, or Venison chops
1 cup Tennessee Gourmet™ Snappy Pepper Jelly
3 tablespoon lemon juice
¼ teaspoon ground nutmeg

Combine Tennessee Gourmet™ sauce, ½-cup teriyaki sauce, honey, garlic, ginger, mustard, Worcestershire sauce, and rum. Place chops in shallow pan and cover with marinade. Marinate, refrigerated and covered, overnight.

Drain marinade into a medium saucepan; add Tennessee Gourmet™ Snappy Pepper Jelly and remaining teriyaki sauce. Bring to boil, reduce heat and simmer until reduced to 1½ cups. Add lemon juice and nutmeg.

Prepare grill for medium high direct cooking. Grill chops 12 to 15 minutes, turning and basting with sauce every 4 minutes. Serve with remaining sauce.