

Limestone Grilled Rattlesnake

1 pound rattlesnake meat, cut into pieces

1/2 cup Tennessee Gourmet™ Snappy Pepper Jelly, warmed

Marinade

1/4 cup soy sauce

1/4 cup lime juice

2 tablespoons sweet sherry

Combine marinade ingredients in a medium mixing bowl. Add rattlesnake. Cover and refrigerate at least 2 hours.

Prepare grill for medium-hot direct grilling. Grill drained snake pieces 4 to 5 minutes, basting frequently with warmed Tennessee Gourmet™ Snappy Pepper Jelly.