

Featuring Tennessee Gourmet® Products

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**Sweet Potato Pouches**

2-3 Large sweet potatoes, thinly sliced	Extra Virgin Olive Oil (EVOO)
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**Sauce**

1/3 cup onion, finely chopped	1 Tbsp. orange zest
1/3 cup orange juice	1 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)
3 Tbsp. butter	Salt and pepper to taste

**Sauce**

In a sauce pan, combine the sauce ingredients; bring to a low simmer until the jelly has melted. Remove from heat.

**Build the Pouch**

Preheat grill for medium heat. Tear off four large pieces of foil, about 18 x 22 inches, and brush with EVOO. Place even amounts of sweet potato onto each piece of foil. Pour sauce on potatoes. Fold foil into a nice neat packet. Be sure not to wrap too tightly. Place packets onto grill and allow to cook for 30 minutes, or until potatoes are tender. Remove from heat, open packets carefully allowing steam to escape.