



SPRING TIME SIZZLING

GRILLED SWEET POTATOES



Ham Farms

1975
FAMILY TO TABLE

Ingredients

3 sweet potatoes, unpeeled
Kosher salt
2 teaspoons finely grated lime zest
Pinch of cayenne pepper
1/4 cup canola oil
Freshly ground pepper
1/4 cup finely chopped fresh cilantro

Directions

Parcook the potatoes: Place in a pot of water and boil until fork-tender; let cool. Slice each potato lengthwise into eighths.

Preheat a grill to medium or place a cast-iron grill pan over medium heat. Mix 1 tablespoon salt, the lime zest and cayenne in a small bowl.

Brush the potato wedges with the oil and season with salt and pepper. Grill until golden brown on all sides (including the skin) and just cooked through, about 1 1/2 minutes per side. Transfer to a platter; immediately season with the salt mixture and sprinkle with cilantro.