



Episode 3 - Recipes

Grilled Sweet Potatoes



INGREDIENTS

2 large sweet potatoes
juice of 2 limes
1/4 cup olive oil
1 t sea salt
fresh ground pepper
2 t cumin
2 t chili powder
1 t garlic

INSTRUCTIONS

Heat grill to 450 degrees.

Scrub potatoes and allow to dry completely. Cut potatoes (with skin on) into your desired shape. I cut into wedges for the show, but if you're short on time cut into thin rounds

Put all ingredients into a glass bowl or ziplock bag and allow potatoes to marinate for a little while (10 minutes in a ziplock, more in a dish)

Line a grilling pan with foil and pour potato mixture into pan

If possible, put them on a top rack of the grill (if you don't have a top rack you may need to turn the heat off directly under your pan). Grill for at least 30 minutes (they will go faster if you've cut them cut into thin rounds) or until potatoes are soft.

Keep an eye on them while grilling, they will need to be turned often. If they look like they are drying out, add some more lime juice and/or olive oil.