

Summer Grilling - The Heat Is On!

Food Safety Tip: Cut potatoes as similar in size as possible so they all cook at the same pace.

Grilling Technique: Unpeeled sweet potatoes hold together better on the grill.

Savory Grilled Sweet Potato Wedges

Serves 6

Ingredients

3 large sweet potatoes

1 tbsp flavored or plain oil, your preference

1 tbsp fresh minced thyme, or 1 tsp dried

1 tbsp fresh minced parsley, or 1 tsp dried

1 clove of garlic, minced or 1/4 tsp garlic powder



Directions

Wash potatoes thoroughly, no need to peel. Pierce each potato a few times all around the potato using a fork. Bake in a microwave for 5 minutes, then turn over and bake additional 3 minutes or so, but not to soft. Do this step an hour before so that the potatoes are cool enough to handle. Slice lengthwise into four spears and coat with the oil and spice mixtures. Let them rest ten minutes. Place the spears over medium heat or coals and grill a few minutes to allow grill marks to form and great flavor.



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