

Roasted Sweet Potatoes

The trick to crispy, creamy, never cloying sweet potatoes?
Roast, tear, and roast again.

Poke holes all over 3 medium sweet potatoes wrap each in foil

Roast @ 350° on a foil-lined baking sheet in a 350° 60-70 minutes

Unwrap and let cool slightly

Increase oven temperature to 450°

Combine 1 thinly sliced Fresno chile, ¼ cup honey, and 4 T unsalted butter in a small saucepan; season with salt

Bring to a simmer over low heat, stirring to combine

Remove from heat and stir in 2 T apple cider vinegar

Smash potatoes with your palm, then tear into irregular bite-size pieces

Toss in a large bowl with half of hot honey, leaving chile behind; season with salt

Arrange pieces, skin side down, on an unlined rimmed baking sheet

and roast until browned and crisp around edges, 20-25 minutes

Drizzle with remaining hot honey with chile. Serves 4.

06May2023: Made for BEK, potatoes didn't really stay in clumps.