

Sweet-Hot Bbq Tater Fries

Recipe: epicurious.com



Ingredients

- * 2 pounds sweet potatoes or yams, peeled, cut lengthwise into 1/2-inch-thick slices, each slice cut lengthwise into 1/2-inch-wide strips
- * 1/4 cup extra-virgin olive oil
- * 1 tablespoon chopped fresh rosemary
- * 1 tablespoon (packed) golden brown sugar
- * 1 teaspoon garlic powder
- * 1/4 teaspoon cayenne pepper
- * Additional olive oil

Preparation

Prepare barbecue (medium heat). Place potatoes in 13x9x2-inch baking dish. Add 1/4 cup oil, chopped fresh rosemary, brown sugar, garlic powder, and cayenne pepper to potatoes. Sprinkle potatoes with salt and pepper; toss to coat. Brush grill lightly with oil. Place potatoes on grill, spacing about 1 inch apart. Grill until potatoes are tender and slightly charred, turning occasionally, about 10 minutes total. Transfer potatoes to bowl, season to taste with salt and pepper, and serve.