



GRILLED NC SWEET TATERS

Servings: 8

Recipe by: Wendy L. Perry

About 3 lbs. North Carolina Sweet Potatoes

Durn Good™ Island Spice

Your favorite cooking oil (I like to use roasted garlic oil)

Durn Good™ Hot Sauce

Scrub taters with a vegetable brush. Cut unpeeled potatoes into wedges, about the size of two of your fingers together. Place in micro-safe plate and cover. (You may have to do in 2 batches for this many potatoes and depending on size of oven. Cook about 3-5 minutes until just starting to steam tender.

Remove from microwave and shake on Durn Good seasoning and drizzle with oil.

Place on preheated grill grates (medium-direct heat). Cook about 3-4 minutes on each side. Baste kabobs as they cook with reserved marinade.

Remove from heat onto serving platter. If you like spicy foods, shake on some Durn Good Hot Sauce.