

Grilled Sweet Potatoes with Brown Sugar Butter Glaze

INGREDIENTS

- 3 sweet potatoes skinned and cut into 1/2 inch coins
- 3/4 cup of brown sugar
- 1/2 cup butter
- 1/2 tsp cinnamon
- 1/2 tsp vanilla
- Olive oil for brushing on sweet potatoes



INSTRUCTIONS

1. Melt brown sugar and butter in a microwave safe bowl for about 45 seconds, or until melted. Add cinnamon and vanilla. Set aside and be ready to use as soon as sweet potatoes are done.
2. Brush some olive oil on the sweet potatoes before grilling. Grill on direct heat for five minutes on each side. Once they are grilled, set aside. While sweet potatoes are still hot, drizzle butter/brown sugar mixture over the potatoes. Serve immediately.






NOTES

Grill the potatoes until they are fork tender. After the potatoes are glazed you can wrap the dish in aluminum foil to let them steam and continue to become more tender.

<https://www.extraordinarybbq.com/grilled-sweet-potatoes-with-brown-sugar-butter-glaze/>

Grilled Sweet Potato Salad

Ingredients

- 3 sweet potatoes, skin on and sliced into 1/2- inch rounds
- Kosher salt and freshly ground black pepper
- 1/2 cup, CO-OP Gold Olive Oil 100% Extra Virgin  plus extra for the potatoes
- 1/4 cup CO-OP Gold White Wine Vinegar 
- 2 tablespoons chopped capers
- 2 tablespoons Co-Op Gold Natural Honey Liquid 
- 1 teaspoon CO-OP Gold Gourmet Mustard Smooth Dijon 
- 1 cup sliced scallions
- 1/2 cup CO-OP Gold Walnuts Chopped, toasted 
- 1 green apple, cored and julienned
- 1 tablespoon sliced chives
- 2 tablespoons white sesame seeds, toasted
- Fresh parsley and cilantro leaves, for garnish



Directions:

1. Preheat a grill to medium heat.
2. Sprinkle the potatoes with salt and pepper and toss with enough olive oil to coat. Grill the potatoes until caramelized, about 4 minutes per side. Place them on the top rack and close the grill, allowing them to finish cooking through, about 20 minutes more. Remove the potatoes from the grill and allow them to come to room temperature.
3. To make the vinaigrette, whisk together the vinegar, capers, honey, mustard and olive oil in a small bowl. Season with salt and pepper. Dice the potatoes into large chunks and toss in a bowl with the scallions and walnuts. Season with salt and pepper.
4. Dress the potatoes with enough vinaigrette to coat the salad. Top with the apples, chives, sesame seeds, cilantro and parsley and serve.

<https://www.foodnetwork.com/recipes/geoffrey-zakarian/grilled-sweet-potato-salad-7268237>