

Grilled Sweet Potato Wedges

Sweet potatoes – 2lbs (or 3 medium sized)

Oil – 1 Tbsp.

Salt – 3 tsp.

Paprika – $\frac{3}{4}$ tsp.

Garlic Powder – $\frac{1}{4}$ tsp.

Onion Powder – $\frac{1}{4}$ tsp.

Black Pepper – $\frac{1}{4}$ tsp.



1. Preheat grill to 400 degrees.
2. Wash, then precook the sweet potatoes in the microwave. To precook: poke potatoes with a knife a few times, wrap with damp towel. Check your microwave for potato settings to determine how long it takes (this is based on wattage, power and size of potato). If using a 1100-watt microwave, cook each potato individually for 2 minutes.
3. Thoroughly mix the remaining ingredients (except for the oil) in a small bowl.
4. Let the potatoes cool slightly after removing them from the microwave. Then slice into wedges.
5. Place potato wedges in a large bowl. Pour oil over the wedges, then sprinkle the seasoning mix. Toss the wedges with your hands to ensure they are evenly coated.
6. Place wedges on grates in the grill. Cook for 5 minutes, flip and cook for another 5 minutes.
7. Use a toothpick or fork to check the potato if it's done cooking. May need to cook for another 5 minutes or so depending on the size of the wedges.
8. Use tongs to remove from the grill. Sprinkle any remaining seasoning on the wedges.