



GRILLED SWEET POTATOES

2 lbs. sweet potatoes, peeled and cut into 1/2-inch slices lengthwise
1/3 cup honey mustard
2 Tbs. olive oil
2 Tbs. butter
1 Tbs. minced fresh rosemary leaves
salt
pepper

Drop potato slices into boiling water and boil for 2-3 minutes. Drain and pat dry.

Combine mustard, olive oil and rosemary and brush on both sides of sweet potato slices. Reserve the rest of the mix for basting. Grill slices on oiled rack over medium-high for 5 minutes or until fork-tender, turning and basting often with liquid. Lightly salt and pepper each side.

Serve on a heated platter.

