



#612B-STUFFED SWEET POTATOES

- 4 large sweet potatoes
- 4 ounces cream cheese
- 1 egg yolk
- 2 teaspoons chili powder
- 3 green onions, chopped
- Salt and freshly ground black pepper
- 1/4 cup (1/2 stick) salted butter, cut into 1/4-inch pieces

Preheat a charcoal or gas barbecue to 400°F. Line the grill with heavy-duty aluminum foil.

Pierce the sweet potatoes in several places with a fork. Transfer potatoes to the foil-lined grill rack over direct heat and cook, lid closed, for 45 minutes, turning the potatoes often, until easily pierced to the center with a knife.

Remove the potatoes from the grill and let stand until cool enough to handle. Cut the potatoes in half lengthwise. Using a spoon, scoop out the flesh into a mixing bowl, leaving a 1/4-inch shell of potato skin.

Add the cream cheese, egg, 1 teaspoon of the chili powder, green onion, and season with salt and pepper to the potatoes and mix well. Spoon the mixture into the potato shells, dot with the butter, sprinkle with the remaining chili powder, and transfer back to the barbecue to heat through, about 6 to 8 minutes. Serve immediately.

Serves 4

