

Summer's Secret Roasted Sweet Potato Wedges

Ingredients ...

1 sweet potato per person, scrubbed, ends and nasty bits trimmed
Olive oil or melted butter
1/4 teaspoon Summer's Secret per potato

Stuff you'll need ...

Cookie sheet
Cooking spray
Pastry brush
Sharp knife

Directions ...

Preheat oven to 350. Grease a cookie sheet with cooking spray

Cut the sweet potatoes in half crosswise, and then cut them lengthwise into 4 wedges. (Sweet Potatoes are very hard when raw, so be extra careful when you cut them!)

Brush cut sides of sweet potatoes with olive oil or melted butter and place skin side down on the cookie sheet. Sprinkle the wedges with Summer's Secret Seasoning. Roast for 30-35 minutes, until wedges are fork-tender.

Serving suggestion ...

Serve as a vegetable side with any meat dish, or as a first course or hot appetizer with Chili Garlic Mayonnaise for dipping!