

ROASTED SWEET POTATO WITH BROWNED BUTTER, GARLIC, & GINGER SAUCE

COOK TIME: ~60 MINUTES

Ingredients:

sweet potatoes (not too large)

olive oil

butter

fresh garlic

fresh ginger

While these are best fresh out of the oven, they do reheat well if you want to prepare this ahead of time!

Directions:

Preheat oven to 425°F. Wash sweet potatoes and trim ends off. Place face up on a baking sheet and coat the presenting side with a layer of olive oil. Roast for about 50min to 1hr or until potatoes are soft when you stick a fork into them.

When potatoes are nearly done roasting, start preparing browned butter sauce. In a small pot on medium heat, add some butter. I typically do just less than 1/4 cup for 8 potato halves. Do not disturb butter – but don't go to far! It will melt, then bubble. It is during the bubbling that the butter is browning and you can risk burning it. When you see flecks of brown, remove from heat. It should smell sweet. Mix finely chopped garlic and shredded ginger into the butter (measure with your heart).

Remove potatoes from oven, score the tops about 3-4 times and drizzle the sauce over them.