

Roasted Sweet Potato Wedges

Courtesy of Carole's Creations

Prep Time: 12 minutes

Cooking Time: 28 minutes

Serves: 4 to 6

CChints: If you like the earthiness of the potato skin, and we do, leave it on or you can use a potato peeler to take it off. These are surprisingly sweet without adding any sugar at all.



1/2 cup, plus 2 tablespoons butter

1/2 teaspoon ground cinnamon

1/2 teaspoon ground ginger

4 sweet potatoes, scrubbed and cut in half lengthwise. Cut each half into 3 pieces.

1/2 teaspoon salt

Dash of black pepper

Preheat the oven to 400 degrees F and locate a baking pan with turned up edges.

Cut 1/2 cup butter into pieces and add to a large microwaveable bowl. Microwave for 20 seconds at a time until the butter is melted. Remove from the microwave and stir in the cinnamon and ginger. Add to potatoes and stir until each one is coated.

Lay each of them on the baking sheet with the skin side down. Sprinkle with salt and pepper and roast for 20 to 24 minutes. Remove from the oven and slide on the upper rack of the oven. Turn on the broiler and let them get crisp in about 2-3 minutes. Check on the occasionally to be sure they don't burn.