

Crash Hot Sweet Potatoes

2 Medium Sweet Potatoes
½ teaspoon kosher salt
2 quarts water

2 tablespoons melted butter
2 tablespoons olive oil



Topping:

1 & 1/2 tablespoons light brown sugar
1/2 teaspoon kosher salt
1/2 teaspoon ground cumin
1/2 teaspoon New Mexico chili powder
1/2 teaspoon smoked sweet paprika
1/4 teaspoon onion powder
1/4 teaspoon chipotle chili powder
1/8 teaspoon granulated garlic
10 grinds black pepper – coarse

Peel the sweet potatoes and slice about 1 & ¼ inches thick. Add ½ teaspoon salt to water in a saucepan and bring to a boil. Add potato slices and simmer for about 12 minutes, or until somewhat softened. Remove carefully to a wire rack and allow to cool for about 10 minutes.

Blend the topping ingredients together really well with a fork, making to sure to get the sugar completely incorporated.

Line a large, heavy sheet pan with parchment paper. Using a flat bottomed bowl, slightly mash each potato slice, taking care that they stay intact. Drizzle each slice with a mixture of the butter and oil and sprinkle evenly with ½ of the topping mixture. Make sure you avoid getting the topping on the sheet between the slices if possible – it will burn and smoke before the potatoes are done. Gently turn over each slice, drizzle with the remaining butter/oil mixture and sprinkle with the remaining seasonings.

Roast at 375° for 20 minutes, carefully flip each slice and return to oven for about 10 minutes more. Serve hot.