



Grilled Sweet Potatoes

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

These grilled sweet potatoes are flavored with brown sugar and spices and cooked in foil on a hot grill. This is a favorite sweet potato recipe of mine and my sons.

Ingredients

- 2 large sweet potatoes
- cut into 1-inch cubes - 2 tablespoons butter - 2 tablespoons brown sugar - 1 teaspoon ground cumin - $\frac{1}{4}$ teaspoon cayenne pepper
- or more to taste - salt and pepper to taste

Instructions

1. Gather the ingredients. Preheat an outdoor grill for medium-high heat and lightly oil the grate. ALLRECIPES / JULIA HARTBECK Divide sweet potato cubes in half
2. and place each half in the center of a rectangle of aluminum foil. » ALLRECIPES / JULIA HARTBECK Top each portion with about half of the butter. Sprinkle about half of the brown sugar
3. cumin
4. and cayenne pepper over each portion. Season with salt and pepper. ALLRECIPES / JULIA HARTBECK Fold the corners of the aluminum foil together and seal to form a pouch around each portion. ALLRECIPES / JULIA HARTBECK Cook on the preheated grill
5. turning pouches every 10 minutes
6. until the potatoes are tender and cooked through
7. 20 to 30 minutes. ALLRECIPES / JULIA HARTBECK