

# Twice-roasted Sweet Potatoes

Serves 4 | 15 minutes prep + 90 minutes cook time

When I was growing up a holiday feast wasn't complete without a dish of sticky sweet, marshmallow-topped "candied yams." Much like the infamous green bean casserole, making it just meant dumping a can of yams into a baking dish, adding sugar, and opening up the marshmallows. I'm sure my mom appreciated how easy it was after spending most of the day cooking the turkey, stuffing, mashed potatoes, and gravy.

But I never liked the marshmallows on top, and the syrupy glaze made them too sweet. Roasting fresh sweet potatoes makes them pillowy soft, and they're sweet enough without the brown sugar and marshmallows. I wanted to acknowledge the visual appeal of the original orange and white dish, so I created a garlicky yogurt sauce with spicy and sweet flavors that tastes as good as it looks.

**4 medium orange-fleshed sweet potatoes\***

**1 ½ cup Greek-style plain yogurt**

**2 tablespoons Karam's Garlic sauce** (substitute toum or 3 cloves finely chopped garlic)

**¼ cup Tree Juice maple syrup**

**1 teaspoon Burlap & Barrel Silk chili**

**½ teaspoon sea salt**

**2 tablespoons + 1 teaspoon extra virgin olive oil**

**Step 1** Line a skillet or baking dish with parchment paper. Scrub the sweet potatoes and rub them with 1 tablespoon of the olive oil over the baking dish and sprinkle them with the sea salt. Cook in a 400F oven for 45-60 minutes. Remove and let cool slightly.

**Step 2** In small bowl combine the yogurt, maple syrup, garlic sauce, 1 tablespoon of olive oil.

**Step 3** Cut a slit along the top of each sweet potato about 1 inch deep. Use a fork to gently spread them open and fluff the cooked interiors. Fill each with ¼ of yogurt mixture and return to the oven. Cook for about 10-15 minutes or until the top is lightly browned.

\*Choose sweet potatoes about 2 inches thick and about 4 inches long.