

UNION KITCHEN & TAP

When hosting a cookout for family and friends, Executive Chef Jason Gethin of downtown Encinitas' bustling tavern Union Kitchen & Tap likes to turn up the heat on a favorite barbecue partner: sweet potatoes.

Fire-Roasted Sweet Potato Wedges with Maple Dipping Sauce

Serves 6-8

Dipping Sauce

1/2 c. grade A maple syrup
1 c. sour cream
1/4 c. chives, chopped
Salt and pepper to taste

Wedges

6-8 sweet potatoes
1/2 t. ground cumin
1 t. chipotle powder
1 t. paprika
1 t. salt
1 t. fresh ground pepper
1 T. olive oil

Glaze

1/2 c. brown sugar
1 t. chipotle powder
1 T. olive oil

Combine dipping sauce ingredients in a bowl. Let sit for 30 minutes. (Can be made in advance and chilled. Bring to room temperature before serving.)

Heat water in a large pot until boiling. Add whole sweet potatoes. Parboil until soft but still firm in the middle. Remove from the pot and set aside to cool.

While the potatoes are cooling, combine glaze ingredients in a small bowl.

Preheat the grill. Cut cooled potatoes into 1-inch wedges. Place them in a bowl and toss with spices and oil.

Place the potatoes on the preheated grill and cook 4-5 minutes on each side, taking care not to burn them.

Brush glaze on the potatoes on all sides and continue grilling until they are fork tender, watching to be sure the glaze doesn't burn.

Arrange on a platter and serve with the dipping sauce.

Suggested pairing: Frosty local brews, icy white sangria or Moscow Mules

