



## **SWEET POTATO FRIES WITH BALSAMIC DRIZZLE**

This is a basic recipe for sweet potato fries. You can substitute your favorite dipping sauce for this recipe if you prefer.

### **INGREDIENTS**

- **1½ pounds sweet potatoes, (about 3 medium), peeled**
- **1 tablespoon extra-virgin olive oil**
- **1/4 teaspoon salt**
- **Freshly ground pepper, to taste**
- **1 cup balsamic vinegar**
- **2 tablespoons honey**
- **1 teaspoon butter**



### **INSTRUCTIONS**

Preheat oven to 425°F. Line a rimmed baking sheet with foil. Cut sweet potatoes into ½ inch thick wedges. Place on the prepared baking sheet, drizzle with oil and toss well. Spread out in a single layer. Bake until tender when pierced with a knife, 25 to 30 minutes. Season with salt and pepper.

Meanwhile, combine vinegar and honey in a small saucepan. Bring to a boil over medium-high heat and cook until syrupy and reduced to 1/3 cup, 12 to 15 minutes. (Watch the syrup carefully during the last few minutes of reducing to prevent burning.) Swirl in butter. Drizzle the sauce over the sweet potatoes.

**NOTE:** The balsamic drizzle will keep in the refrigerator for up to 4 days. Reheat in the microwave or on the stovetop, adding a little water if the syrup has thickened too much. Then just drizzle over fries.