

Honey and Chipotle Glazed Sweet Potato Spears with Lime

Whether we are celebrating Thanksgiving as a Native American or as a descendent of Spanish explorers, Pilgrims, or other immigrant groups, we tend to take the traditional foods and give them our own cultural twist. This sensational and easy recipe reflects the influences of Southwestern cuisine—roasting sweet potatoes with chipotle powder, fresh lime juice, and honey.

Ingredients

4 pounds uniformly (medium) sized dark-orange-fleshed sweet potatoes, peeled, cut in half crosswise, then cut into 1/2-inch wedges
1 tablespoon plus 1/2 cup (1 stick) unsalted butter, at room temperature
1 teaspoon chipotle powder
1/2 cup honey
1/3 cup fresh lime juice
1 teaspoon kosher or sea salt



Recipe picture



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An American Celebration of
Family, Friends, and Food
By Diane Morgan

Preheat the oven to 400°F. Place the sweet potato wedges in a large bowl. Grease a large rimmed baking sheet with the 1 tablespoon butter and set aside.

In a small saucepan over medium heat, melt the 1/2 cup butter. Whisk in the chipotle powder and then add the honey, lime juice and salt. Bring to a simmer, stirring constantly, and simmer for 3 minutes to meld the glaze.

Pour the glaze over the sweet potatoes and toss until well coated. Arrange in a single layer on the prepared baking sheet. Use a rubber spatula to scrape the bowl, drizzling any remaining glaze over the potatoes. Cover the pan tightly with aluminum foil. Roast, covered, for 40 minutes. Remove the foil and baste the potatoes. Continue to bake, basting every 10 minutes, until tender, nicely browned, and caramelized at the edges, about 20 minutes longer. Serve immediately, or keep warm in a low oven for up to 30 minutes. Baste just before serving.

Serves 10

Do Ahead

The sweet potatoes can be roasted up to 1 day in advance. Refrigerate, covered, and bring to room temperature 2 hours before reheating. Alternatively, they can be roasted up to 4 hours in advance and set aside at room temperature. Reheat before serving, basting with the glaze.