



Grilled Sweet Potato Wedges

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 sweet potatoes, cooked through, cut into wedges
- Canola oil, for brushing
- 1 tablespoon Bobby Flay Poultry Rub
- Kosher salt and black pepper
- 1/4 cup maple syrup
- 2 to 3 tablespoons Dijon mustard

Instructions

1. Brush the potato wedges with oil and season with rub, salt and pepper. Grill, turning once, until nicely marked.
2. Whisk the syrup with the mustard. Brush the potatoes with the glaze and turn a few times to caramelize.

Makes 8-10 servings, Difficulty: Easy