

Sweet Potato Casserole on a Traeger

There is absolutely nothing like the smell of Thanksgiving on the grill and these sweet potatoes are like one huge holiday celebration topped with marshmallows. Thank us later for this tasty creation, we had to make 2 batches just to make sure we had enough for "quality control". Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Serves 6-8 People

Prep time: 15 Minutes

Cook time: 30-45 minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
3-4	Sweet Potatoes, Large	Large diced
3 Tbsp	Oil, Avocado or Olive	
Taste	Salt, Kosher	fresh ground is best
Taste	Pepper, Black, Ground	fresh ground is best
Taste	Oink Rub, 5280 Culinary	
½ Stick	Butter, Melted	
¼ Cup	Maple Syrup	
1 Tbsp	Vanilla Extract or Paste	
1 tsp	Fire Salt, 5280 Culinary	
1 Cup	Sugar, Dark, Brown	
Taste	Cinnamon, Ground	
Taste	Allspice, Ground	
12 ea	Marshmallows, Square	Whole

Prep Directions:

- *Follow all prep instructions in the prep notes and store all prepped food in containers until needed*

Cooking Directions:

Preparation:

- Load the Reserve Blend Pellets and Ignite the Traeger Ironwood Grill. Set temp for 400°
- While the Traeger is heating up, add you 10" Cast iron skillet
- In a large mixing bowl add the large diced sweet potatoes
- Add the oil, salt, pepper and oink rub and mix well
- Once the grill is hot, add the seasoned sweet potatoes to the skillet and cook at 400° for 15-20 minutes or until potatoes are tender
- Stir potatoes if needed to help caramelize all sides of the potato
- While the potatoes are cooking mix together the following ingredients:
 - a. Butter, Syrup, Vanilla, Fire Salt, Sugar, Cinnamon and Allspice
- Once the potatoes are tender, carefully pour the butter mixture over the sweet potatoes and mix well
- Cook at 400° for another 10 minutes to reduce the sauce
- Carefully top the potatoes with the marshmallows and cook for 5-7 minutes or until the marshmallows are cooked to your doneness
- Using heat resistant gloves or hot pads carefully remove the cast iron skillet
- Allow to cool for 3 minutes
- Serve and devour

Grills / Grill Gear Used:

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| • Traeger Ironwood, 650 | Ace SKU - 8016778 |
| • Traeger, Reserve Blend Pellets | Ace SKU - 8015887 |
| • Cast Iron Skillet, Lodge, 10" | Ace SKU – 6521850 |

Shopping List (Products Used):

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| <input type="checkbox"/> Oink Rub, 5280 Culinary | Ace SKU – 8562043 |
| <input type="checkbox"/> Fire Salt, 5280 Culinary | Ace SKU – 8561979 |