Baked Sweet Potatoes on Weber Grill

It’s time to fire up the weber and bake some sweet potatoes, then we take you on a flavor journey and next it’s time to load them with butter, whipped cream and praline pecans. That’s perfection. Happy Cooking, Chef Jason

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

##### **Yield:** Serves 4 people

##### **Prep time:** 5 Minutes (wash and prep)

##### **Cook time:** 45-55 Minutes – cook to internal temperature of 205˚ F

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 4 ea **Potato, Sweet, medium sized washed and dried**

### 2 tbsp **Oil, Canola/Olive Blend**

### 1 ½ tbsp **Bayou Dust Rub, 5280 Culinary**

### **Potato Nails**

### 4 tbsp **Butter, Salted**

### 1 tsp **Rub-A-Dub, 5280 Culinary**

### ½ cup **Cinnamon Whipped Cream or regular whipped cream**

### ½ cup **Pecans, Praline**

# Prep Directions:

* + ***Follow all prep instructions in the prep notes***
	+ ***Rinse, Wash and Dry sweet potatoes***
	+ ***Can substitute garnet yams if desired***

# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Heat Weber grill to 400˚ F, with ALL burners on

When temp hits 400˚ F adjust burners to hold at temp

Place potatoes in a medium stainless steel bowl

Coat lightly with oil and season to taste with Bayou Dust

If using potato nails, insert nails into the long, center of the potato

Open grill and add potatoes to the warming rack or bun rack of the grill.

No Warming rack? Cook on the grill grates with indirect heat

Close lid and cook for 45 minutes, before first temperature check

Goal is internal temp of 205˚ F

Cook until temp hits desired doneness

Using tongs and heat proof gloves, remove potatoes from the grill, place onto a cooking sheet and bring into the kitchen. Allow to rest for 2-3 minutes so potatoes can cool slightly.

Slice potatoes down the center and load with:

Rub-A-Dub – light seasoning inside the potato

Butter

Cinnamon Whipped Cream

Praline Pecans

Devour !!!

**SHOPPING LIST**

Weber Genesis SX-335 Smart Grill, Propane Ace SKU – 8060191

Weber Potato Nails Ace SKU - 8380974

Manchester Propane Tank, 20 lb Ace SKU – 8100018

Bayou Dust Rub, 5280 Culinary Ace SKU – 8561961

Rub-A-Dub, 5280 Culinary Ace SKU - 8562050