

## Char-Grilled Sweet Potatoes

Yield 4 servings

Prep time 5 minutes cook time 20 minutes

### Ingredients:

2 large sweet potatoes, peeled cut in half the long way

4 tablespoons salted butter

4 tablespoons Ribs Within Rub4All

OR Rub Mix

1 tablespoon granulated sugar

2 tablespoons Cajun spice blend

1 tablespoon brown sugar

3 tablespoons spicy brown mustard

1 tablespoons apple cider vinegar

1 tablespoon hot sauce

Place a 1/4" water in a large saute pan and add potatoes in a single layer. Bring water to a simmer and cook potatoes, covered, until fork tender, about 20 minutes.

Drain any remaining water from the pan and add butter and Rub4 All, or spice blend. Toss potatoes with mixture until coated.

Preheat grill on high (400-450)

In a small bowl, make the mustard glaze. Add mustard, cider vinegar, hot sauce and brown sugar and stir to combine. Set aside.

Place potato slices on the grill at an angle. until marked (2-3 minutes), and then give slices a quarter turn to make diamond shaped grill marks. Grill for 2 minutes more, and then turn slices over repeat procedure on second side. When second side is marked, brush tops with mustard glaze  
Serve immediately.