

Grilled Sweet Potatoes With Lime Cilantro Vinaigrette

Recipe courtesy Gourmet Magazine Show:
Sara's Secrets Episode: (unspecified)

Recipe Summary Difficulty: Easy Prep Time: 10 minutes Cook Time: 40 minutes Yield: 6 to 8 servings

Cooks' notes: - Potatoes can be boiled and peeled 1 day ahead and chilled, covered. - Vinaigrette can be made 1 day ahead and kept covered and chilled. - Potatoes can also be cooked in a well-seasoned ridged grill pan over moderately high heat, turning, until grill marks appear, 3 to 6 minutes total.

4. When fire is hot (you can hold your hand 5 inches above rack for 1 to 2 seconds), grill potatoes in 2 or 3 batches on a lightly oiled grill rack (over moderately high heat), uncovered, turning, until grill marks appear and potatoes are just tender, 3 to 6 minutes total.
5. Serve potatoes warm or at room temperature, drizzled with vinaigrette.

Ingredients

- 2 pounds sweet potatoes (about 4, preferably long)
- 2 tablespoons fresh lime juice
- 3/4 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 1/4 cup olive oil
- 2 tablespoons chopped fresh cilantro leaves

Directions

1. Cover potatoes with cold water in a large pot, then bring to a boil. Simmer until slightly resistant in the center when pierced with a sharp small knife, 25 to 30 minutes, then transfer to a large bowl of cold water to stop cooking. Drain well. When cool enough to handle, peel potatoes with a sharp small knife and cut into 1/2-inch-thick slices.
2. Prepare grill for cooking.
3. Whisk together lime juice, salt, and pepper and add oil in a slow stream, whisking. Whisk in cilantro.