

Grilled Sweet Potatoes

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It doesn't take a lot to make delicious sweet potatoes. The secret is to avoid boiling them. These grilled sweet potato slices cook up nice and fast and most of the preparation can be done in advance.

At a Glance Prep Time: 15min Cook Time: 10min Course: Side Dish Special: Vegetarian Type of Prep: Grill Occasion: Christmas, Cook-out, Kwanza, Thanksgiving, Winter

Ingredients

- 4 medium sweet potatoes
- 1/2 cup melted butter
- 3 tablespoons brown sugar
- 1 teaspoon ground cinnamon

Directions

1. Cut sweet potatoes into 3/4 inch slices.
2. Bring 3 quarts of water to a boil and add potatoes.
3. Simmer until potatoes are just starting to soften.
4. Cool and peel.
5. Combine butter, brown sugar and cinnamon, brush over potatoes.
6. Place potato slices on preheated grill and cook, turning once until potatoes begin to brown.