

Grilled Sweet Potatoes

(Milk Free, Wheat Free)

- Makes 4 Main Or 6 Side Servings
- 2 Pounds Sweet Potatoes, Peeled And Cut Into ½ Inch Slices.
- 1/3 Cup Dijon Or Honey Mustard
- 2 Tablespoons Olive Oil
- 1 Tablespoon Minced Fresh Rosemary Leaves Or 1 Teaspoon Dried.
- Place Sweet Potatoes And 1 Cup Water Into Large Microwave-Safe Dish; Cover, Microwave On High 6 Minutes Or Until Potatoes Are Crisp-Tender, Turning Once. (If Necessary, Cook Potatoes In Two Batches). Drain Well.
- Combine Mustard, Olive Oil And Rosemary. Grill Sweet Potato Slices On Oiled Rack Over Medium-High 5 Minutes Or Until Fork-Tender, Turning And Basting Often With Mustard Mixture.