



# Grilled Sweet Potato Recipe

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A grilled sweet potato with savory dry rub. Soft, flavorful, and easy to make on any grill. This is a great alternative cooking method for a baked sweet potato.

**Course** Side Dish

<b>Cuisine</b>	American, holiday
<b>Keyword</b>	grilled sweet potato, grilled sweet potato recipe, how to grill sweet potatoes
<b>Prep Time</b>	5 minutes
<b>Cook Time</b>	1 hour
<b>Servings</b>	4 people
<b>Calories</b>	230kcal
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<b>Cost</b>	\$8.00

## Ingredients

- 4 large sweet potatoes, cleaned and dry
- 2 tablespoons extra virgin olive oil
- 2 tablespoons Ultimate Dry Rub
- 1/4 cup smoked honey butter (1 tablespoon per sweet potato)

## Instructions

1. Preheat grill to 375 degrees Fahrenheit using two zone or direct/indirect cooking method.
2. Puncture sweet potatoes with a fork all around the potato. Place on a large sheet tray to season. Coat potatoes with olive oil and the dry rub.
3. Place sweet potatoes on indirect side of grill. Grill for 60 minutes or until soft throughout the potato. If the potatoes are smaller, start checking for doneness at 45 minute mark.
4. Cut a line in potato with a sharp knife. Serve with smoked honey butter or your favorite topping.

## Nutrition

Calories: 230kcal | Carbohydrates: 39g | Protein: 4g | Fat: 7g | Saturated Fat: 1g | Sodium: 65mg | Potassium: 869mg | Fiber: 6g | Sugar: 12g | Vitamin A: 34645IU | Vitamin C: 36mg | Calcium: 88mg | Iron: 2mg