

Summer Signature Recipe

Ingredients

3 medium	Florida sweet potatoes
1/3 cup	Olive oil
1 tsp.	Salt, kosher
1/2 tsp.	Black pepper, ground
2 tbsp.	Rosemary, fresh, finely chopped

Sweet Potato Wedges

Directions

1. Preheat oven to 400°F.
2. Thoroughly wash sweet potatoes, slice in half lengthwise and then into wedges.
3. Toss wedges in a large bowl with olive oil, salt, pepper and rosemary.
4. Place on a baking sheet skin side down.
5. Transfer baking sheet to oven and roast for 35-40 minutes or until potatoes are golden brown and tender.
6. Can be served with ketchup or your favorite fry sauce.