



Go Green with Fresh Rosemary

Rosemary Sweet Potato Crisps

Golden sweet potato nuggets are crispy and a feast of flavors

- 2 large sweet potatoes
- 1 teaspoon salt, divided
- 2 Tablespoons unsalted butter
- 2 Tablespoons olive oil
- 1 Tablespoons fine chopped fresh rosemary

Peel sweet potatoes, cut into one-inch cubes. Place in saucepan; cover with water. Add 1/2 teaspoon salt; bring to a boil. Cook potatoes until just fork tender; drain potatoes; set aside.

In a heavy skillet, melt butter with oil. Add rosemary; stir, and then add potatoes. Cook over medium high heat until potatoes are crisp on the

outside. Leave undisturbed while potatoes turn golden brown. Turn potatoes; cook the potatoes other side until crisp and golden brown.
Yield: serves 4 small side dish portions

Recipe by: Chef Katherine Schlosser, Greensboro, NC. Shared by: Sherre Phillips – Culinary Herbs for Landscape at Nashville Lawn and Garden Show.

About the Recipe: If you enjoy French fries, you will fall in love with these crisp, golden brown sweet potato nuggets. They are so easy to make, and you can parboil the potatoes to make it even easier. The fresh rosemary adds just the right amount of flavor, making them into the perfect side dish for sandwiches or suppers.