# Recipes the January



# Perfect Baked Sweet Potato Serves 4

#### **INGREDIENTS:**

- 4 sweet potatoes, scrubbed clean
- Olive oil, optional
- 4 tbsp. butter
- Kosher salt
- Freshly ground black pepper

#### **INSTRUCTIONS:**

#### Step1

Preheat oven to 425°. On a baking sheet lined with aluminum foil, prick sweet potatoes all over with a fork.

Rub the outsides with a small amount of olive oil if you intend to eat the skins.

## Step 2

Bake until tender, 45 to 50 minutes.

# Step 3

Let cool, then split the tops open with a knife and top with a pat of butter.

### Step 4

Season with salt and pepper before serving.



