

SMILE

*I don't have a solution  
but I admire the problem.*

## ROASTED SWEET POTATO WEDGES

**3 sweet potatoes**

**1 Tbsp. (15 mL) olive oil**

**1 Tbsp. (15 mL) brown sugar**

**1/2 tsp. (2 mL) chili powder**

**1/2 tsp. (2 mL) salt**

**1/8-1/4 tsp. (0.5-1 mL)  
cayenne pepper**

Preheat oven to 400°F (200°C). Peel potatoes and cut into 1" (2.5 cm) wedges.

In large bowl, toss potatoes with oil. Mix sugar and seasonings together. Sprinkle on potatoes and stir until evenly coated.

Spread on non-stick baking sheet large enough to hold potatoes without overcrowding.

Roast potatoes for 30 minutes, turning every 10 minutes until tender and browned.

*Serve with ham or pork roast.  
Serves 4.*