



MARSHMALLOW HASSELBACK SWEET POTATOES

EFFORT
3/5

PREP TIME
10 MINS

COOK TIME
20 MINS

HARDWOOD
PECAN

INGREDIENTS

4 LARGE SWEET POTATOES

(1 STICK) BUTTER,
CUT INTO SLICES

SALT

1/2 CUP BROWN SUGAR

1/4 TEASPOON
GROUND NUTMEG

1 CUP MINI MARSHMALLOWS

PREPARATION

When ready to cook, set Traeger temperature to 425°F and preheat, lid closed for 15 minutes.

Place a sweet potato on a clean, flat surface horizontally between the handles of 2 wooden spoons. Slice the potato into thin slices, leaving 1/4 inch at the bottom unsliced. The spoon handles will prevent slicing the potato all the way through. Repeat with each potato.

Insert a thin slice of butter between the potato slices. Sprinkle with kosher salt, brown sugar, and nutmeg.

Place potatoes on a pan in the grill and bake for 1 hour. The sweet potatoes should be cooked through and crispy looking on top.

To make marshmallow sauce, combine mini marshmallows with 1 Tbsp. butter on stove top over medium heat until mallows are melted and creamy.

Add a dollop of marshmallow cream or marshmallow sauce to the top of each potato.

Place the pan back into the grill for an additional 5-10 minutes or until the marshmallows have melted and brown sugar on top has caramelized. Remove from the oven and enjoy!