

Thin Sliced Baked Sweet Potatoes in Butter

Ingredients

4 Large Sweet Potatoes
1 Stick Butter, softened
Salt
Butter for skillet

Preparation

Preheat oven to 400 degrees. Coat a 10 inch skillet with butter.

Peel and thinly slice the sweet potatoes (potato chip thin). I used my Spiralizer with the slicing blade. A mandolin would work nicely as well. Place the sweet potatoes on a large bowl. Take the softened stick of butter in your hands and gently massage it onto the sliced sweet potatoes. Make sure that all the potatoes are covered. Be gentle so they are not broken into small pieces. Season with salt.

Layer the potatoes into the skillet. When all potatoes are layered into the skillet bake uncovered for approximately 20 minutes or until tender. Set aside.

About 5 minutes before you are ready to serve, place the skillet on the stovetop under medium-high heat. Do not disturb the sweet potatoes for approximately five minutes allowing the bottom layer to lightly caramelize.

Serve immediately.



