

BACON-WRAPPED SWEET POTATO FRIES

INGREDIENTS

2 medium sweet potatoes, cut into matchsticks about the width of your pinky finger
8 oz bacon (do not use thick cut)

DIRECTIONS

Preheat oven to 425F. Prepare a cookie sheet with Silpat or parchment paper.

Slice each piece of bacon in half, lengthwise and then in half, widthwise, so there will be 4 strips cut from 1 piece of bacon. Wrap a strip of bacon around a matchstick sweet potato. Place on baking sheet. Repeat until all the bacon is gone. If you have left over sweet potatoes, feel free to put them on the cookie sheet as well, as they will bake nicely in all the rendered bacon fat.

Bake for 15 minutes until the sweet potatoes feel soft. Turn the oven to broil and let the tops get crispy, 2 minutes or so but careful to watch as they will burn easily. Serve immediately.