

SWEET POTATO FRIES WITH CURRIED YOGURT DIP

BY CATHERINE NEVILLE

Yield: 8-10 servings

- 2 lbs sweet potatoes
- Olive oil
- Salt and freshly ground black pepper
- 1 cup plain yogurt
- 1 Tbsp curry powder (or more, depending on your preference)
- 1 tsp honey
- 1 Tbsp chopped cilantro
- Juice of ¼ to ½ lime
- Chile-garlic sauce to taste (Huy Fong brand is our favorite)

| Preparation | Preheat your oven to 425 degrees and place two rimmed baking sheets in the oven to heat.

Slice sweet potatoes into fry-size pieces, about 3 inches long and 1/4-inch wide. Place in a bowl and toss with oil until coated evenly. Mix your spices with the cornstarch and then sprinkle on the sweet potatoes, tossing and sprinkling in stages to coat the potatoes evenly.

Remove baking sheets from the oven and (carefully, so you don't burn your fingers!) line with parchment paper. Arrange the sweet potatoes in an even single layer and roast until crisp and brown on one side, 12 to 15 minutes, and then flip, roasting until crisp, another 8 to 10 minutes or so. Keep an eye on them so they don't burn. Depending on your oven, they might cook faster.

While the potatoes are roasting, make your dipping sauce by mixing the yogurt, curry powder, honey and cilantro in a medium bowl. Season with salt and pepper. Add a squeeze of lime and taste, adding more if necessary. Stir in chile-garlic sauce to taste. Serve with hot-from-the-oven sweet potato fries.