

Spicy “[Butt Rub](#)” Sweet Potato Fries

I am not a sweet potato fan at all. After this recipe, now I eat sweet potatoes.

Ingredients

- 2 large sweet potatoes
- 2 teaspoons olive oil
- 1 ¼ cup oil
- 3 teaspoons [Butt Rub](#)



Instructions

1. Preheat the oven to 400 degrees.
2. Peel the sweet potatoes.
3. Cut each sweet potato in half - lengthwise; then slice each half into for additional pieces lengthwise. You should now have something that starts to resemble the shape of fries. If some of the pieces were cut a little too large, just slice again.
4. Pour the olive oil on a baking pan. Place the sweet potato slices in the oil and make sure to move the slices around until they are coated with the olive oil.
5. Sprinkle on the Butt Rub. Make sure to turn the sweet potato slices over and sprinkle Butt Rub on the other side.
6. Bake for approximately 30 to 40 minutes or until the sweet potato slices are nice and brown on the outside and soft in the middle.
7. I like to serve these with a [Spicy Ketchup](#).

Courtesy of Jeff Guy, Fleming Island, FL

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