

ROASTED SWEET POTATOES with HOT HONEY BROWNED BUTTER

Serves 4

Doubling down on sweet potatoes' sweetness by adding honey is like adding fuel to the fire, but the nuttiness from the browned butter, heat from the crushed red pepper flakes, and bright acidity from the vinegar all work together to bring it back from the brink. This hot honey browned butter is so good that you may want to make extra, and spoon the rest over pie or ice cream for dessert.

4 small to medium sweet potatoes, scrubbed

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter

2 tablespoons honey

1 tablespoon white wine vinegar or apple cider vinegar

1 teaspoon crushed red pepper flakes

Kosher salt and freshly ground black pepper

Flaky sea salt

1. Preheat the oven to 425°F.
2. Poke each sweet potato all over with a fork and place them all directly on the oven rack. Roast until they are impossibly tender, with bits of sweet potato sugar caramelizing in the spots they've been poked, 60 to 80 minutes.
3. Meanwhile, melt the butter in a small pot over medium heat, swirling the pot just until the butter starts to bubble and brown, about 5 minutes. Add the honey, vinegar, and red pepper flakes, and season with kosher salt and black pepper. Remove from the heat and set aside.
4. Once the sweet potatoes are out of the oven, slit them down the middle. Warm up the browned butter mixture and pour over the sweet potatoes (alternatively, scoop the flesh out of the skins and transfer it to a bowl or serving dish, then drizzle with the browned butter sauce). Sprinkle with tons of flaky sea salt.

DO AHEAD

The hot honey browned butter can be made 5 days ahead and refrigerated. Rewarm in a small pot before using.