Hardware Recipe of the Week: Baked Sweet Potatoes on a Weber Grill

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 5,600 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace is releasing a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And now, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk– media@acehardware.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Baked Sweet Potatoes on a Weber Grill

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

"It's time to fire up the weber and bake some sweet potatoes, then we take you on a flavor journey and next it's time to load them with butter, whipped cream and praline pecans. That's perfection. Happy Cooking," says Chef Jason Morse.

Suggested Grill: Weber Genesis SX-335 Smart Grill, Propane

Yield: Serves 4 people

Prep time: 5 Minutes (wash and prep)

Cook time: 45-55 Minutes – cook to internal temperature of 205˚ F

Ingredients:

4 each	**Potato, Sweet, medium sized**	**Washed and dried**
2 tbsp	Oil, Canola/Olive Blend	
1 ½ tbsp	Bayou Dust Rub, 5280 Culinary	
4 tbsp	Butter, Salted	
1 tbsp	Rub-A-Dub, 5280 Culinary	
½ cup	Cinnamon Whipped Cream	Or regular whipped cream
½ cup	Pecans, Praline	

Prep Directions:

- ***Follow all prep instructions in the prep notes***
- ***Rinse, Wash and Dry sweet potatoes***
- ***Can substitute garnet yams if desired***

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, starters and any cooking tools

Heat Weber grill to 400˚ F, with ALL burners on

When temp hits 400˚ F adjust burners to hold at temp

Place potatoes in a medium stainless steel bowl

Coat lightly with oil and season to taste with Bayou Dust

If using potato nails, insert nails into the long, center of the potato

Cooking Directions:

Open grill and add potatoes to the warming rack or bun rack of the grill.

No Warming rack? Cook on the grill grates with indirect heat

Close lid and cook for 45 minutes, before first temperature check

Goal is internal temp of 205˚ F

Cook until temp hits desired doneness

Using tongs and heat proof gloves, remove potatoes from the grill, place onto a cooking sheet and bring into the kitchen. Allow to rest for 2-3 minutes so potatoes can cool slightly.

Slice potatoes down the center and load with:

- Rub-A-Dub – light seasoning inside the potato

- Butter

- Cinnamon Whipped Cream

- Praline Pecans

Devour !!!

SHOPPING LIST

Weber Genesis SX-335 Smart Grill, Propane (Ace SKU – 8060191)

Weber Potato Nails (Ace SKU - 8380974)

Manchester Propane Tank, 20 lb (Ace SKU – 8100018)

Bayou Dust Rub, 5280 Culinary (Ace SKU – 8561961)

Rub-A-Dub, 5280 Culinary (Ace SKU - 8562050)

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,600 locally owned and operated hardware stores in approximately 70 countries. Headquartered in Oak Brook, IL, Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

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