



BBQ Sweet Potatoes with Sour Cream, Bacon and Caramelised Pecans

Makes: 4 potatoes

Prep time: 10 minutes

Cook time: 30-40 minutes

Ingredients:

4 sweet potatoes

150g bacon lardons

100g pecans

1 tablespoon honey

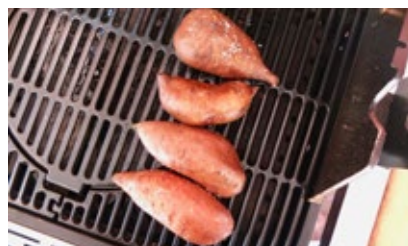
1 tablespoon soft brown sugar

Sour cream

Chives

This is such a simple side dish to cook on the BBQ and there are so many different options for toppings. Contrasting flavours and textures work best; try using a creamy, salty cheese with fresh green chilli for example, or add pulled pork and your favourite vinegary BBQ sauce, to offset the sweetness of the potato.

Method:



1. Light 2 gas burners of the Jupiter Outback BBQ, close the lid and heat to around 180C.

2. Prick the potatoes with a fork, rub with a little oil and salt and pepper and place them on the opposite side to the gas burners, fairly close to the flames. Cook for around 1 hour, or until tender (cooking time will depend on the size of your potatoes).

3. While the potatoes are cooking, gently cook the lardons in a frying pan until crisp, set aside.

Method Continued:



4. Lightly toast the pecans then set aside before roughly chopping. Combine the honey and brown sugar and heat in a frying pan and heat until the sugar dissolves. Tip in the pecans and stir to coat. Tip onto a piece of greaseproof paper and allow to cool.

5. Once the potatoes are cooked, sliced them in the centre (without cutting all the way through) and top with the sour cream, bacon pieces, pecans and some chives. A healthy twist of black pepper and some flaky salt is essential, too.

