

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Sweet Potato Pie

**Hero ingredient: Sweet Potato**

### Ingredients

- 2 eggs
- 1 lb. sweet potatoes, baked and cooled
- 1 egg yolk
- 1 9-inch unbaked pie crust
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  cup half and half
- $\frac{1}{4}$  tsp ground nutmeg
- $\frac{1}{8}$  tsp ground cloves
- Pinch of salt

### Directions

Preheat your oven to 350F.

In a large mixing bowl, beat the brown sugar, half-and-half, eggs, egg yolk, nutmeg, salt, and cloves until sugar dissolves. Scoop out the sweet potatoes and beat it into the sugar mixture until smooth. Pour the mixture into the piecrust and place in the oven. Bake for about 45 minutes. Test doneness by safely giving the pie a little jiggle. If the center is set, remove the pie from the oven and allow to cool completely to firm up.



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## Rosemary Sweet Potato Fries

**Hero ingredient: Sweet Potato**

### Ingredients

- 2 medium sweet potatoes
- 2 Tbs oil
- 1 tsp cornstarch
- ½ tsp ground rosemary
- salt and pepper

### Directions

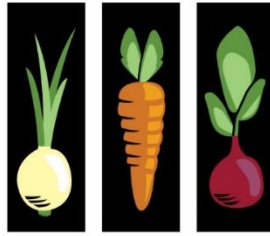
Preheat your oven to 400F. Line a baking sheet with parchment paper. Set aside.

Julienne the sweet potatoes so the fries are same thickness for even baking. Set aside.

In a mixing bowl, whisk the rosemary, cornstarch, and oil. (Give a little taste, if you love rosemary, you may want to whisk in a little more)

Toss the fries in the mixing bowl to coat. It is best to use your hands for this step so you make want to wear gloves. Spread to fries evenly onto the baking sheet. Be sure to spread them out so they bake properly. Sprinkle them lightly with salt and pepper. Bake for 10 minutes. Safely, give the pan a good shake so the fries can crisp up underneath. No need to flip the fries. Safely spread them out again. Place them back in the oven for another 10 minutes. Turn your oven up to 425F and cook for another 5 minutes to crisp up. Let the fries cool slightly on the stovetop for a few minutes before serving.

\*The baking time will vary depending on your oven so keep on eye on the fries during the second 10-minute baking time for doneness.



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## Al Pastor Sweet Potato Taco Filling

**Hero ingredient: Sweet Potato**

### Ingredients

- 2 Tbs oil
- 1 lb. sweet potato, diced
- 1 poblano pepper, roasted and diced
- 1-2 tsp annatto (achiote) paste
- ½ cup pineapple, diced
- ½ tsp oregano
- salt and pepper

### Directions

Preheat a non-stick griddle on medium high heat. Whisk the oil, annatto paste, and oregano in a mixing bowl. Stir in the sweet potato, poblano pepper, and pineapple until evenly coated. Spread evenly over the griddle. You should hear the pan sizzle if it is hot enough. Cook for 3-4 minutes. Flip with a spatula. Lower heat to medium and cook for 5-7 minutes. Sprinkle lightly with salt and pepper.

\*Cook time may vary depending on the type of griddle you are using.