



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Batatas Maduras (Sweet Potato Maduros)

Ingredients

- 2 medium sweet potatoes
- ¼ c neutral oil
- ½ tsp – 1 tbsp brown sugar or piloncillo, optional
- Sea salt, to taste
- Chile powder, to taste
- Lime, to taste

Directions

Peel and cut the sweet potatoes on a diagonal into thick slices and set to the side. Bring water to a simmer and par boil for 6-8 minutes (until tender, but not mushy). Let them dry on a towel after thoroughly straining.

In a large skillet, add enough oil to cover the base of your skillet. Heat the oil over medium heat until shimmering and then begin to add the parboil sweet potato slices in a single layer. Fry for 3-4 minutes per side or until golden-brown and caramelized at the edges. While the sweet potatoes are still hot, add the brown sugar or piloncillo (optional).

Toss the caramelized sweet potatoes with sea salt, chile powder, and lime juice and/or zest and serve with rice, beans, and a little drizzle of crema!