

# BLACK ARTISTS+ DESIGNERS GUILD

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P O T T E R Y B A R N

## ASH-ROASTED SWEET POTATOES

### YIELD

4 Servings

### INGREDIENTS

#### Spicy Tamarind Sauce

1 cup boiling water  
2 heaping tbs. tamarind pulp  
¼ cup pitted Medjool dates  
2 tbs. coconut palm sugar  
¾ tsp. cayenne pepper  
½ tsp. minced fresh ginger  
½ tsp. fine sea salt

#### Sweet Potatoes

4 medium sweet potatoes,  
scrubbed and pierced all  
over with a fork  
1 cup pecan halves, toasted  
Flaky sea salt, for finishing

*“Why go through the trouble of roasting sweet potatoes in ash when you can cook them in the oven? It’s all about the flavor. After her first bite, my wife described this dish as ‘primal’—imagining our ancestors enjoying a similar sweet-smoky essence back when they chiefly cooked over open fires.”*

BRYANT TERRY, James Beard & NAACP Image Award-winning chef, educator and author

Make the tamarind sauce: In a small bowl, combine the boiling water and tamarind pulp. Set aside to soak for 20 minutes.

Strain the tamarind mixture into a small saucepan and discard the solids. Bring the liquid to a simmer over medium heat. Stir in the dates, sugar, cayenne, ginger, and salt and simmer, stirring, until all the spices have dissolved. Carefully transfer to a blender and puree until smooth.

Check the consistency of the sauce; if it is thick, like ketchup, transfer it to a bowl for serving. If it is on the thinner side, return it to the saucepan and simmer until it thickens up, 3 to 4 minutes, then transfer it to a serving bowl.

Make the sweet potatoes: Using lump charcoal, light a fire in a grill. Let the coals burn down to embers.

Burrow the sweet potatoes in the embers and cook, using tongs to rotate them a quarter turn every 10 minutes or so, until they are fork-tender, 45 minutes to 1 hour. With the tongs, transfer the sweet potatoes to a plate and set aside to cool.

In a food processor, pulse the pecans until finely ground, about 1 minute. Scrape into a small bowl and set aside until ready to serve.

To serve, cut each sweet potato in half lengthwise and sprinkle ¼ cup of the pecan meal and a few pinches of flaky salt. Serve the sweet potatoes with the bowl of tamarind sauce alongside.

Find the joy. Spread the love.