Thanksgiving Recipe, Episode 602

Butter-Roasted Sweet Potatoes
Courtesy of Columbia Creek Farm

Ingredients
- 2 pounds sweet potatoes
- 4 tablespoons unsalted butter (melted and cooled), ghee, or coconut oil
- ½ teaspoon kosher salt

Directions
Arrange a rack in the middle of the oven and heat to 425°F. Peel the sweet potatoes and cut them into 1-inch-thick rounds.

Place the rounds on a rimmed baking sheet. Drizzle with butter (or ghee or coconut oil), sprinkle with salt, and toss to coat. Arrange in a single layer with at least ½ an inch between the rounds. Roast for 20 minutes. Using tongs, flip the rounds, then roast for 20 minutes more. Serves 4.

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 5 days.