



Roasted Sweet Potatoes with Bacon Vinaigrette

Yield: 8 Servings

Ingredients:

5 lbs medium sweet potatoes
1 lb sliced Raw Bacon, cut crosswise into 1/2-inch-wide strips
1 tsp salt
1 tsp dried thyme
1 tsp dried sage
1/2 tsp black pepper
1/4 cup extra-virgin olive oil
3 scallions, thinly sliced
2 Tbsp Sherry vinegar
1 Tbsp water

Preparation:

1. Peel sweet potatoes, then cut each lengthwise into 6 spears. Cut spears in half crosswise if desired, then arrange in 1 layer in a large hotel pan.
2. Cook bacon in a 10-inch heavy skillet over moderate heat, stirring, until browned and crisp, 10 to 15 minutes. Transfer with a slotted spoon to paper towels to drain, then pour bacon fat through a fine-mesh sieve onto potato spears and toss with 2 spatulas to coat. Sprinkle spears with dried herbs, 1/2 teaspoon salt and 1/4 teaspoon pepper and roast (uncovered), turning every 15 to 20 minutes, until potatoes are tender and edges are browned, 45 minutes to 1 hour. Transfer to a serving dish.
3. Return bacon to cleaned skillet, then add oil and heat over moderate heat until hot but not smoking. Stir in white part of scallions and remove from heat. Stir in vinegar, water, remaining 1/2 teaspoon salt, and remaining 1/4 teaspoon pepper and pour over potato spears. Sprinkle potatoes with scallion greens and serve warm.

