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Curry-Rubbed Sweet-Potato Planks

By **MARK BITTMAN**

Time: 40 to 45 minutes

2 teaspoons curry powder

1 teaspoon ground cumin

1 teaspoon ground coriander

Salt and black pepper

2 pounds sweet potatoes, peeled and cut lengthwise into 1/2-inch slices

2 tablespoons neutral oil, like grapeseed or corn

Lime wedges for serving.

1. Heat a charcoal or gas grill to moderately high heat, keeping part of the grill cool for indirect grilling, and put the rack about 4 inches from the flame. Combine the curry powder, cumin, coriander and a good sprinkle of salt and pepper in a small bowl. Brush the sweet-potato slices with the oil and rub all over with the spice mixture.

2. Put the sweet-potato planks on the cool part of the grill and close the grill cover. Cook, checking and turning occasionally, until the flesh is very tender all the way through, 20 to 25 minutes. Move the planks to the hotter part of the grill and cook, turning once or twice, until golden brown on both sides, 3 to 5 minutes. Serve hot, warm or at room temperature with lime wedges.

Yield: 4 servings.

