

GRILLED SWEET POTATOES WITH LIME CILANTRO VINAIGRETTE

Serves 16

Active time: 20 min Start to finish: 1 hr

If you're making this entire menu, the sweet potatoes can be grilled before you start cooking the chicken.

- 4 lb sweet potatoes
(8; preferably long)
- ¼ cup fresh lime juice
- 1½ teaspoons kosher salt
- ¼ teaspoon black pepper
- ½ cup olive oil
- ¼ cup chopped fresh cilantro

- ▶ Cover potatoes with cold salted water (see Tips, page 143) in a large pot, then bring to a boil. Simmer until slightly resistant in center when pierced with a sharp small knife, 25 to 30 minutes, then transfer to a large bowl of cold water to stop cooking. Drain well. When cool enough to handle, peel potatoes with a sharp small knife and quarter lengthwise.
- ▶ Prepare grill for cooking (if using a charcoal grill, see chicken recipe, this page).
- ▶ Whisk together lime juice, salt, and pepper and add oil in a slow stream, whisking. Whisk in cilantro.
- ▶ When fire is hot (you can hold your hand 5 inches above rack for 1 to 2 seconds), grill potatoes in 2 or 3 batches on lightly oiled grill rack (over coals if using a charcoal grill), uncovered, turning, until grill marks appear and potatoes are just tender, 3 to 6 minutes total.
- ▶ Serve potatoes warm or at room temperature, drizzled with vinaigrette.

Cooks' notes:

- Potatoes can be boiled and peeled 1 day ahead and chilled, covered.
- Vinaigrette can be made 2 hours ahead and kept at room temperature.
- If you aren't able to grill, potatoes can be cooked in a well-seasoned ridged grill pan over moderately high heat, turning, until grill marks appear, 3 to 6 minutes total.