

SWEET POTATOES WITH TAHINI SAUCE

(from the Bewitching Kitchen)

2 large sweet potatoes, peeled, cut in wedges
olive oil to coat potatoes
salt and pepper to taste
4 tablespoons tahini
1 tablespoon honey
juice of 1 lemon
1 teaspoon sesame oil
water to thin sauce (adjust to your liking)
toasted sesame seeds to sprinkle over sauce

Heat oven to 400 F.

Coat the potatoes with olive oil, season lightly with salt and pepper. Try to massage the oil around them, so they are well coated. Spread them in a single layer over a baking dish covered with aluminum foil. Roast them for 15 minutes, move them around and roast for 10 to 15 minutes more, until fully cooked and starting to get golden brown at the edges.

Prepare the sauce by mixing all ingredients together and whisking very well. The sauce will thicken as it sits, so don't make it too thick to start with.

Place the potatoes on a serving dish, spoon the sauce over, and finish with toasted sesame seeds.