

# SMOKED POTATOES

## smoked sweet potatoes

### INGREDIENTS:

- Sweet Potatoes
- **Prairie Oils & Vinegars** Extra Virgin Olive Oil
- Coarse Salt
- **Von Slicks** Salted Caramel Finishing Butter

### DIRECTIONS:

- Preheat wood pellet smoker to 250 degrees F.
- Wash and dry the sweet potatoes and pierce all over with a fork.
- Rub the potatoes with olive oil and salt.
- Place the potatoes directly on the smoker grill and grill for several hours or until the potatoes until they are fork tender. (ours were quite large so they took 3 hours). *A perfectly cooked sweet potato will have an internal temperature of 210 F*
- Remove the sweet potatoes from the smoker and split them open with a knife. Place several pats of Von Slicks Salted Caramel Butter on the sweet potatoes and mash with a fork.



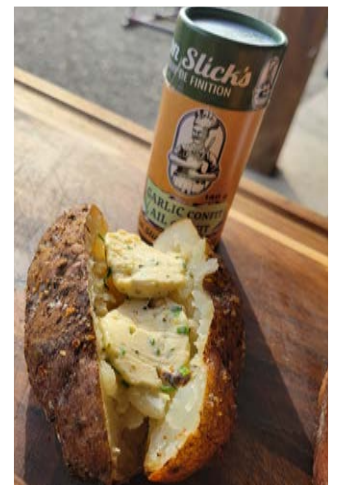
## smoked Russet potatoes

### INGREDIENTS:

- Russet Potatoes
- **Prairie Oils & Vinegars** Extra Virgin Olive Oil
- **Pit Boss** Chophouse Steak Rub
- **Von Slicks** Garlic Confit Finishing Butter

### DIRECTIONS:

- Preheat wood pellet smoker to 250 degrees F.
- Wash and dry the potatoes and pierce all over with a fork.
- Rub the potatoes with olive oil and **Pit Boss** Chophouse Steak Rub.
- Place the potatoes directly on the smoker grill and grill for several hours or until the potatoes are fork tender - approximately 2 hours.
- Remove the potatoes from the smoker and split them open with a knife. Place a pat of **Von Slicks** Garlic Confit Butter inside and mash with a fork. Top with all your favourite toppings.



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