

You will need: a large bowl; a baking sheet; 3 pounds of sweet potatoes; vegetable oil; salt and pepper; 1 tablespoon of packed brown sugar

Step
1



Heat the oven to 450 degrees Fahrenheit (it will take at least 20 minutes to warm up) and arrange a rack in the **upper third**.

Step
2



Scrub the sweet potatoes and cut them into large, even pieces.

Step
3



Place the sweet potatoes in the bowl, add a few tablespoons of **vegetable oil**, two large pinches of **salt**, a generous pinch of **black pepper**, and the **brown sugar**. Mix until the sweet potatoes are **evenly coated**.

Step
4



Dump the sweet potatoes onto the baking sheet and **spread them in an even layer**. Place them in the oven.

Step
5



Bake for **about 30 minutes**, stirring occasionally, until the sweet potatoes are **lightly browned and roasty looking**.

*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at www.chow.com/stories/11939.