



## YAM OVEN JAVA FRIES

Rice Wine Vinegar, Sea Salt, Lime, & Cilantro

Serves 10

### Ingredients:

- 1.) 4 To 5 Yams, Cut Into Small Steak Wedge Pieces (Remember Chef Demo)
- 2.) Olive Oil Or Canola
- 3.) 1 Tsp Cumin Powder
- 4.) 1 Bottle Rice Wine Vinegar
- 5.) Sea Salt Or Kosher Salt To Taste
- 6.) 1 Lime
- 7.) ¼ Cup To ½ Cup Fresh Cut Cilantro

### Procedure:

- 1.) Coat Yam Wedges With Oil, Salt And Cumin. Place Onto A Roasting Pan, Leaving Space In Between Each Wedge (This Allows The Yams To Brown Evenly With No Steaming Effect).
- 2.) Place Yams Into Preheated 450 Degree Oven Convection Or Standard. Roast Until Golden Brown Caramelization Colors Appear And The Wedge Is Soft To The Touch.
- 3.) Remove And Allow To Cool For 60 Seconds, With A Pair Of Tongs, Place The Wedges Into A Large Mixing Bowl And Spritz With Rice Vinegar & Cilantro. Serve Warm.