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## **Olive on Tap Balsamic Glazed Root Vegetables**

Smoked vegetables on the grill is a great way to bring out their natural sweetness while infusing them with a seductive smokey flavor.

**INGREDIENTS:** 1 pound sweet potatoes \* 1 pound Yukon Gold potatoes \* 1/2 pound Red or White Beets \* 1/2 pound baby carrots \* 1/2 cup **Olive on Tap Garlic Olive Oil** \* salt and pepper to taste \* **Olive on Tap 18yr Aged or Maple Balsamic Vinegar**

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Peel the sweet potato & beets. Cut the sweet and Yukon Gold potatoes, beets into 1 1/2 inch chunks. Combine the potatoes, beets and carrots in a disposable aluminum half pan. Add the olive oil, salt and pepper. Stir to combine. Preheat one side of your gas grill to medium, leaving the other side off. Make a pouch with heavy duty aluminum foil. Add a handful of wood chips and seal the pouch completely. Poke a small hole in the top. Add the pouch to the lit side of the grill. When the pouch begins to smoke, add the pan of potatoes and carrots uncovered. Close the lid and smoke for about 40 minutes or until the potatoes and carrots are tender. Remove from the grill and drizzle the potatoes, beets and carrots with balsamic vinegar then a light toss.

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