

Maple Roasted Sweet Potatoes



Ingredients:

- 8 cups sweet potatoes, peeled and cut into large chunks
- 1/4 cup maple syrup
- 2 tablespoons margarine
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- Pepper, to taste

Directions:

1. Preheat oven to 400 F.
2. In a glass 9x13 glass baking dish, arrange sweet potatoes in one layer.
3. Mix maple syrup, margarine, lemon juice, salt, and pepper in a small bowl.
4. Pour the syrup mixture over the sweet potatoes.
5. Toss to coat. Cover with foil. Bake 15 minutes.
6. Uncover and stir.
7. Bake another 45 minutes, stirring every 15 minutes.

Makes 12 servings.



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