THE CAFETERIA CONNECTION

Tasteful Harvest *Sweet Potatoes*

Apple-Gazed Sweet Potatoes

Ingredients

18 lbs Sweet potatoes, small, whole and scrubbed
2 quarts Apple juice, 100%, unsweetened
2 teaspoons Nutmeg, ground
2 tablespoons Cinnamon, ground
2 tablespoons Salt, or to taste
1 cup Butter, unsalted cut into 1-inch pieces

Instructions

1. Preheat oven to 375° F. Prick sweet potatoes with a fork and bake 45 minutes to 1 hour until tender. Peel when cool. Slice into thick slices; cut slices in half if necessary to get similar-size pieces.
2. Place apple juie in steam kettle, tilt skillet or saute pan and reduce to one-quarter of the original amount over medium-high heat.
3. Add nutmeg, cinnamon and salt to apple glaze and stir in pats of butter. Reduce heat.
4. Add sweet potatoes to apple-glaze, continue to stir until well-coated and heated through.

SERVES 50