

Dave's Specialty Foods, Inc.

David Esau, Chef/Owner

www.davespecialtyfoods.com

847.259.9510

Roasted Sweet Potatoes with Caramelized Apples

Ingredients:

2	Sweet potatoes
1	Apple--peeled and sliced
1 Tbsp	Sugar
1 Tbsp	Butter
	Maple syrup--Pure!!
1 pinch	Salt and Pepper

Method:

Place whole, unpeeled sweet potatoes in 350 oven and dry-roast about 1 hour until potatoes are puffed, very soft and oozing with the natural juices. Remove from oven and let cool 1 hour. Meanwhile, preheat a sauté pan 2 minutes until quite hot. Mix apples, sugar and butter in bowl, stir to coat apples and dump into hot pan. Toss and mix apples in pan until browned and syrupy. Remove from heat and set aside. Peel cooked potatoes, slice and place on platter. Season with salt and pepper, pour cooked apples over and drizzle with maple syrup—AWESOME!!!