

SEEDS' Turkey Day Sweet Potatoes!



Ingredients:

4 lbs sweet potatoes, peeled and chopped into large cubes

Olive oil to coat

Salt

Pepper

Pecans, chopped

½ stick butter

½ cup brown sugar

1 teaspoon cinnamon

Directions:

Spread potatoes on a large cookie sheet. Coat with olive oil, salt and pepper to taste.

Roast in a 400 degree oven until tender and browning at the edges, about 20 minutes.

Meanwhile, toast pecans in a dry skillet until fragrant. Be careful not to burn!

Melt butter in a sauce pan, when butter is melted add brown sugar and cinnamon. Let this come together as the sugar melts into a thick caramel. Add pecans and stir. Loosen the mixture with water until you get a syrupy consistency; let this come to a low simmer. Pour this mixture over roasted potatoes and serve.