



## **HONEY ROASTED SWEET POTATOES**

<b><u>Ingredients</u></b>	<b><u>Measures</u></b>	<b><u>Weights</u></b>
HONEY	1 ½ CUPS	
UNSALTED BUTTER	¾ CUP	6 OZ
LEMON JUICE	1 ½ Tbsp	
FIVE-SPICE POWDER	¾ tsp	
SALT	½ tsp	
BRIGHT HARVEST PRIME CENTER CUT SWEET POTATOES		10 LBS

### **METHOD:**

COMBINE HONEY, BUTTER, LEMON JUICE, FIVE-SPICE AND SALT. HEAT, STIRRING, UNTIL BUTTER IS MELTED. SET ASIDE.

PLACE FROZEN SWEET POTATOES IN ROASTING PAN. COVER AND BAKE IN 450 DEGREE OVEN 30 MINUTES. UNCOVER PAN AND POUR HONEY SYRUP OVER POTATOES. RETURN TO OVEN, UNCOVERED, ABOUT 20 MINUTES LONGER UNTIL SYRUP IS ABSORBED. STIR AT LEAST ONCE DURING FINAL ROASTING TO EVENLY COAT POTATOES WITH SYRUP.

**SERVING SUGGESTION:** SERVE WITH GRILLED, PAN-FRIED OR ROASTED MEATS AND POULTRY. ALSO A GOOD ACCOMPANIMENT TO SPICY PREPARATIONS.

**YIELD:** 24 SERVINGS, 6 oz POTATOES