



## **BAKED SWEET POTATOE WITH APRICOT GINGER SYRUP**

<u>Ingredients</u>	<u>Measures</u>	<u>Weights</u>
<b>SYRUP:</b>		
APRICOT NECTAR	2 ½ CUPS	
GINGER ROOT, FINELY CHOPPED	1 ½ CUPS	
CANNED APRICOT HALVES DRAINED AND PUREED	1 ½ CUPS	12 OZ
HONEY	5 Tbsp	
SALT	1 ½ tsp	
 <b>SWEET POTATOES:</b>		
BRIGHT HARVEST PRIME CENTER CUT SWEET POTATOES	6 OZ EACH	10 LB

### **METHOD:**

**SYRUP:** COMBINE NECTAR AND GINGER IN SAUCEPAN, SIMMER 15 MINUTES. REMOVE FROM HEAT, STRAIN OUT GINGER. STIR PUREED APRICOTS INTO NECTAR. ADD HONEY AND SALT, STIR TO MIX. HEAT SYRUP BEFORE SERVING.

**SWEET POTATOES:** ARRANGE POTATOES IN A SINGLE LAYER IN GREASED BAKING PAN. COVER AND BAKE AT 400 DEGREES UNTIL POTATOES ARE COOKED, ABOUT 30 MINUTES. LADLE 1 OUNCE HEATED SYRUP OVER EACH SERVING AO BAKED SWEET POTATOES.

**SERVING SUGGESTION:** SERVE WITH BEEF, VENISON, GAME BIRDS, TURKEY OR HAM.

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