



HARVEST SWEET POTATO SALAD

24 Portions

1 gal.	BRIGHT HARVEST CENTER CUT SWEET POTATOES, CUT INTO QUARTERS
1 Quart	HAM, COOKED AND CUBED
3 Cups	SEEDLESS RED GRAPES
3 Cups	CHOPPED GREEN PEPPER
3 Cups	CHOPPED CELERY
3 Cups	CHOPPED WALNUTS
1 Cup	GREEN ONIONS, THINLY SLICED
1 ½ Cups	PLAIN YOGURT
¾ Cup	MAYONNAISE
¾ Cup	LEMON JUICE
¼ Cup	GRATED LEMON PEEL
2 Tbsp.	GINGER ROOT, FRESH AND GRATED
2 tsp.	SALT
¼ tsp.	PEPPER

Weights

5 lbs.	BRIGHT HARVEST CENTER CUT SWEET POTATOES, CUT INTO QUARTERS
1 lb.	HAM, COOKED AND CUBED
1 lb.	SEEDLESS RED GRAPES
12 Oz.	CHOPPED GREEN PEPPER
3 Cups	CHOPPED CELERY
3 Cups	CHOPPED WALNUTS
1 Cup	GREEN ONIONS, THINLY SLICED
1 ½ Cup	PLAIN YOGURT
¾ Cup	MAYONNAISE
¾ Cup	LEMON JUICE
¼ Cup	GRATED LEMON PEEL
2 Tbsp.	GINGER ROOT, FRESH AND GRATED
2 tsp.	SALT
¼ tsp.	PEPPER

METHOD:

1. COMBINE SWEET POTATOES, HAM, GRAPES, GREEN PEPPERS, CELERY, WALNUTS AND GREEN ONIONS IN A LARGE BOWL.
2. COMBINE REMAINING INGREDIENTS; MIX WELL
3. ADD DRESSING MIXTURE TO SWEET POTATO MIXTURE. MIX GENTLY BUT THOROUGHLY.
4. REFRIGERATE ONE HOUR OR LONGER.

SERVING SIZE: ABOUT 1 1/3 CUPS