



Maple Syrup Sweet Potatoes

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 1 hour

OMG! These taters are like candy...better than candy! The potatoes were soft and soaked up all of maple syrup and butter.

3 medium sweet potatoes (1-1/2 pounds), peeled
1/2 cup pure maple syrup
2 tablespoons unsalted butter, melted
1 dash kosher salt

SERVING SUGGESTIONS: *Great when served with pork chops.*

Preheat oven to 350°F.

Line a baking sheet with foil; coat with non-stick spray.

Cut each potato in 8 wedges.

Combine maple syrup and butter in a small bowl.

In a large bowl, toss wedges with HALF of the maple syrup mixture; season with salt.

Arrange wedges on the prepared pan in a single layer; roast, turning once, until fork tender, about 45 minutes.

Toss wedges with remaining maple syrup mixture and serve.

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at www.5starrecipe.com