

Vegetables

Potato

Oven-fried Sweet Potatoes

Tired of regular potatoes, try this for a change. Ready to serve in less than an hour. These are delicious with leftovers; especially turkey, chicken or pork.

2 large sweet potatoes (1-1/2 lbs.), peeled

3 Tbs. oil

3/4 tsp. ground cinnamon

3/4 tsp. ground ginger

1/2 tsp. salt, optional

1/4 tsp. pepper



Preheat oven to 450 degrees.

Place 1 large or 2 small baking sheets lined with aluminum foil in oven to heat.

Meanwhile, cut potatoes into 1/4-inch slices.

Combine all ingredients in a large bowl and toss to coat.

Arrange in single layer on hot baking sheet or sheets.

Bake, turning occasionally, until sweet potatoes are crisp outside and tender inside.

30 - 35 minutes.

Yield: 4 servings.