

## **Southern Sweet Potato Salad**

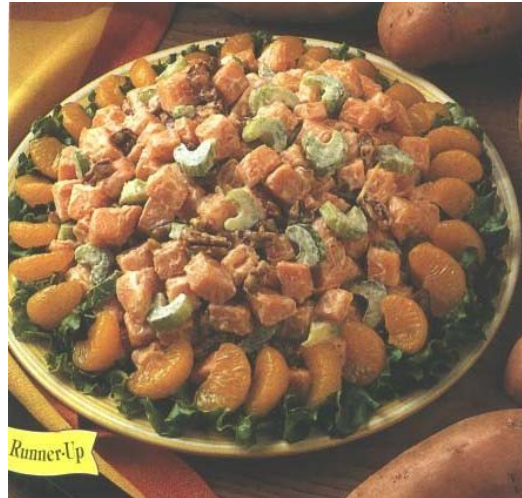
I love this deliciously different potato salad. I hope you try it. Great for cookouts especially with chicken or Barbequed Spare Ribs.

2 pounds sweet potatoes, peeled  
and cut into 1/2-inch cubes  
2 Tbs. lemon juice

1 cup regular, light or fat-free mayonnaise  
2 Tbs. orange juice  
1 Tb. honey  
1 tsp. grated orange peel  
1/2 tsp. ground ginger  
1/4 tsp. salt  
1/8 tsp. ground nutmeg

1 cup sliced celery  
1/3 cup chopped dates  
1/2 cup chopped pecans

Lettuce leaves  
1 can (11 oz.) mandarin oranges, drained



In a medium saucepan, cook sweet potatoes in boiling salted water just until tender, about 5 - 8 minutes (do not over-cook). Drain; toss with the lemon juice.

In a large bowl, combine mayonnaise, orange juice, honey, orange peel, ginger, salt and nutmeg.

Add the warm potatoes, celery and dates. Toss to coat well. Cover and chill.

Before serving, gently stir in the pecans. Spoon salad onto a lettuce-lined platter.

Arrange oranges around salad.

Yield: 6 - 8 servings.