

Seasonal Eating

Cranberry Orange Sweet Potatoes

- 5 medium sweet potatoes
- 1 1/2 cups orange juice
- 1/2 cup dried cranberries
- 1 teaspoon molasses
- 1 teaspoon vanilla extract
- Pinch of salt
- 2 tablespoons butter, melted
- 3/4 cup toasted pecans, roughly chopped

Peel the sweet potatoes and slice into 1/2" thick slices. Place in a large pot with lightly salted water and put on high heat to boil just until a fork will pierce the potato, about 20 minutes. In the meantime, place the orange juice in a saucepan and boil until reduced to about 3/4 cup, about 20 minutes. Add the cranberries for the last minute, remove from heat and add molasses, vanilla and salt. Drain the sweet potatoes and arrange slices in shingled rows in a baking dish. Pour orange juice mixture over the top (there may not be a lot of liquid left). Cover with foil and bake at 350 degrees for about 30 minutes, until potatoes are tender. Drizzle with butter and sprinkle with pecans.