

Seasonal Eating



Caramelized Sweet Potato Hashbrowns

2 tablespoons butter
1 tablespoon finely chopped onion
1 sweet potato, peeled and chopped into small dice
kosher salt
black pepper
1 teaspoon balsamic vinegar

Melt the butter in a medium skillet. Add the onion and sweet potato, stirring to coat with butter. Sprinkle with a pinch of kosher salt and pepper. Cover and cook over medium high heat for about 10 minutes or until fork tender, stirring occasionally. Remove lid and cook for another minute until browned on the outside. Add the balsamic vinegar and stir to mix with potatoes and cook until evaporated. Adjust the seasoning with salt and pepper.