

UTEXTENSION INSTITUTE OF AGRICULTURE THE UNIVERSITY OF TENNESSEE

Slow Cooker Orange Scented Sweet Potatoes

.4 sweet potatoes, peeled and cut into 1" cubes 3/4 cup orange juice 1/4 cup chicken broth 2 tablespoons brown sugar 1/4 teaspoon ground cinnamon 1/8 teaspoon ground nutmeg 2 pinches ground cloves 1/4 cup butter, melted

Place sweet potatoes in slow cooker. Combine orange juice, chicken broth, sugar, cinnamon, nutmeg and cloves. Pour over sweet potatoes. Pour melted butter over the top, cover and cook on high for about $3 - 3 \frac{1}{2}$ hours or until potatoes are tender.

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