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Maple Glazed Sweet Potatoes

INGREDIENTS:

- 2 lbs. sweet potatoes, peeled and sliced into 1/2" slices
- 3 Tbs. corn oil
- 1/4 c. maple syrup
- 3 Tbs. light brown sugar
- 1/2 tsp. salt
- 1/2 tsp. black pepper

PROCESS:

In a small pot, slowly heat the oil, syrup, sugar and seasonings to a simmer and the sugar is dissolved.

Toss the syrup mixture with the potatoes in a mixing bowl.

Place on a baking pan and cook at 350° F for 15 minutes.

Turn each piece of potato and bake an additional 15 minutes until potatoes are tender.