

CRANBERRY WALNUT SWEET POTATOES

Wisconsin Cranberry Growers Association

4 large sweet potatoes
¼ cup finely chopped onion
1 Tbsp butter
1 cup fresh or frozen cranberries
1/3 cup maple syrup
¼ cup water
¼ cup cranberry juice
¼ tsp salt, divided
½ cup chopped walnuts, toasted
1 tsp Dijon mustard
¼ tsp pepper
2 Tbsp minced chives



Scrub and pierce sweet potatoes. Bake at 400 degrees for 1 hour or until tender.

In a small saucepan, sauté onion in butter until tender. Add the cranberries, syrup, water, cranberry juice and 1/8 tsp salt. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until berries pop, stirring occasionally. Stir in walnuts and mustard; heat through.

Cut potatoes in half lengthwise; sprinkle with pepper and remaining salt. Top each with 2 tbs cranberry mixture; sprinkle with chives.

Yield: 8 servings