

Chili roasted sweet potato wedges with lemon garlic aioli

Sweet potato wedges

- 2 large sweet potatoes, cut in to wedges
- 1 T chili powder
- ½ t cayenne pepper
- ½ T paprika
- 2 T olive oil

Lemon Garlic aioli

- 1 cup mayonnaise
- 2 cloves garlic, minced
- 2 T lemon juice
- ½ T parsley
- 2 sprigs fresh thyme

Preheat oven to 475.

Toss sweet potatoes with olive oil and spices.

Place on a baking sheet and bake 25-30 minutes, or until crispy brown

Blend mayo, garlic, lemon juice, thyme and parsley. Season to taste with salt and pepper. Serve with wedges.

German Sweet potato salad

- 2 large sweet potatoes peeled, cut into 1/4-inch dice
- 6 bacon slices, chopped
- 1/2 cup finely chopped red onion
- 1/2 cup cider wine vinegar
- 1/2 cup water
- 2 teaspoons sugar

- 2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 1/4 cup chopped fresh dill

Put diced peeled potatoes in a medium saucepan. Cover with water and season with salt. Bring the pot to a boil and reduce to a simmer until the potatoes are fork tender, about 20 minutes. Drain and return to the pot, off the heat.

Sauté bacon in large skillet over medium heat until brown, about 3 minutes. Using slotted spoon, transfer bacon to paper towels. Heat drippings in skillet over medium heat. Add onion; sauté 2 minutes. Whisk in next vinegar, water, and sugar. Simmer until mixture is reduced to 2/3 cup, about 4-5 minutes. Remove from heat.

Add potatoes to skillet and toss to coat with dressing. Transfer to a large serving bowl. Toss with crumbled bacon and fresh dill. Season to taste with salt and pepper. Serve warm.

Sweet potato Orange cups

- 2 large sweet potatoes
- 2 large navel oranges
- 2 T butter
- 2 T light brown sugar + 1 T
- 1 large egg
- ¼ c fresh orange juice
- 2 T heavy cream
- ¼ t cinnamon
- 1/8 t pumpkin pie spice
- 16 pecan halves

Roast sweet potatoes at 400F until tender, about 45 minutes

Remove from oven and allow to cool until able to handle. Remove skins and place pulp in a large bowl. Add butter and beat out any lumps with an electric mixture. Add sugar, eggs, orange juice, heavy cream and mix until smooth. Add the cinnamon and pumpkin pie spice.

Make the orange cups by cutting the oranges in half and scooping out the pulp leaving only the shell.

Spoon the sweet potato mixture into the orange cups, top with remaining 1 T brown sugar and pecan halves.

Bake until golden and puffed, about 15-20 minutes.