

SOUPS & SALADS

SWEET POTATO AND APPLE SALAD

Rebecca Touliatos

5 lbs. Sweet Potatoes
1 Granny Smith Apple
1 c. chopped celery
1 c. chopped pecans
3/4 c. raisins
1 c. sour cream
1/4 c. orange juice
2 T. lightly packed brown sugar or Alaga Syrup
1 T. lemon juice
1/2 tsp. ground cinnamon
1/2 tsp. salt
1/4 tsp. ground ginger

In a large saucepan, cook potatoes in boiling water for 20 to 30 minutes, or until tender. Drain and cool potatoes; peel and cut into cubes. In a large bowl, combine potatoes, apple, celery, pecans, and raisins, tossing gently. In a small bowl, combine sour cream and remaining ingredients. Pour over potato mixture, tossing gently to coat. Cover and chill.