

From the kitchen of David and Jennifer Deaven

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5. Let stand 15 minutes, serve.
With (D).
Servings: 6

Salad/Caribbean Sweet Potato

Salad/Caribbean Sweet Potato

- A: 3-4 sweet potatoes, peeled and cubed 1/2"
3T olive oil
B: 1/2C brown sugar
1T allspice
C: 1 pineapple, cored and sliced into 1/2" rings
D: 2T balsamic vinegar, white
2T rice vinegar
1T frozen orange juice concentrate
1/4C mango chutney
E: 1 large cucumber, seeded and cubed 1/2"
1 jalapeno pepper, minced
1 bunch green onions, sliced thin
1/4C cilantro, chopped
1. Toss (A) and roast 18 minutes at 450F, then cool.
 2. Mix (B), coat (C), and grill on both sides to sear.
Cube 1/2" and cool.
 3. Combine (D) and whip together.
 4. Add (E) to cooled sweet potatoes and pineapple, toss



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