



From the kitchen of:
Chef
Bernard Charter

Sweet Potato Hash

Ingredients:

- 3 to 5 large Sweet potatoes
- 1 T Mrs. Dash
- Olive Oil
- 2 Fresh Lemons
- Fresh Limes
- 2 large Red Bermuda Onions
- Pinch of Cinnamon
- Pinch of Nutmeg
- Pinch of Allspice
- Pinch of Mace
- ¼ cup Apple Cider, heat and reduce
- ¼ cup dried cranberries or other fruit of choice

Directions:

Wash and peel sweet potato or leave the skin on. Cut into small dice or rough cut. Peel and dice red onion into small pieces, sauté and let rest for later use. Combine in a small bowl all the spices and the reduced apple cider, then combine ¼ cup olive oil and the spice cider mixture in a large bowl. In a large sauté pan, brown the sweet potato to color in olive oil. Place the cooled red onions in the sauté pan and stir lightly; continue browning potatoes and onions. As potatoes start to become tender, add the oil spice mixture to coat and allow all ingredients to blend and develop. Let rest and serve with garnish.

Servings: 5 to 10 portions (1/2 cup)

