

Orange Skillet Sweet Potatoes



Ingredients:

- 4 sweet potatoes
- 1/2 cup orange juice
- 2 tablespoons brown sugar
- 1 teaspoon margarine
- 1 teaspoon cinnamon

Directions:

1. Place sweet potato slices in a 12 inch skillet. Cover with hot water and bring to a boil.
2. Lower heat to a simmer, cover, and cook for 10 minutes. Drain.
3. In a small mixing bowl, combine orange juice, brown sugar, cinnamon, and margarine.
4. Pour the sauce over the cooked potatoes in the skillet.
5. Bring mixture to a gentle boil. Cook for 5 minutes. Spoon the sauce over the potatoes every few minutes.

Makes 4 servings.



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