
KITCHEN HACK

Simple sweet potato side dish



Sweet potato side dish

Here's a sweet potato dish that everyone will want to eat! Most sweet potatoes are very large, almost way too large for 1 person. In fact they are big enough to feed four people. By cutting them in quarters and garnishing with butter and spices, they will be more appetizing. Sometimes a food does not look good to eat if there is too much and we all want to waste less food and money these days. For this hack, you will need...

- ❖ 1 large sweet potato (red yam)
- ❖ Tiny pat of butter or margarine
- ❖ Sprinkle of apple pie spice (ground cinnamon, cloves, and ginger)

Microwave the sweet potato on the potato setting or for 3 or 4 minutes on high power until fork tender. Cut in half lengthwise and then crosswise so you have four quarters (as shown above). Slice each piece in several directions with a knife. Get a tiny shaving of butter and put one on each slice. Sprinkle with apple pie seasoning. We have garnished our potato with fresh chopped parsley, which is optional. It's a good idea to have a few extra quarters of sweet potato for people who want an extra serving. Serve these on your table and watch them disappear!