



Maple Roasted Sweet Potatoes with Bacon

Makes 12 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients	Directions
<p>3 large sweet potatoes</p> <p>½ pound thick cut bacon</p> <p>2 tablespoons maple syrup</p> <p>1 tablespoon vegetable oil</p> <p>1 tablespoon bacon drippings (Or add an extra ½ tablespoon of syrup and ½ tablespoon of oil)</p> <p>Salt and Pepper</p>	<ol style="list-style-type: none">1. Wash hands with soap and water.2. Preheat oven to 400°F.3. Remove the bacon from the package. Chop bacon into small “bacon bits” pieces then sauté the bits in a large deep skillet over medium-high heat until browned and crisp.4. Wash hands with soap and water after handling raw bacon. Wash cutting board and knife after touching raw bacon.5. After bacon is brown and crisp, remove from the skillet and set aside. Reserve 1 tablespoon of drippings for the sweet potato marinade. Allow the remaining bacon fat to cool and then discard.6. Scrub sweet potatoes with a clean vegetable brush under running water. Cut sweet potatoes into approximately 1-inch cubes. Set aside in a large bowl.7. Whisk together the maple syrup, vegetable oil, and drippings. Pour over the sweet potatoes and mix well to coat them. Lay the sweet potatoes out on a roasting pan. Do not reuse marinades used on raw foods. Roast for approximately 45 minutes. At the 20-minute mark, stir them gently for even cooking.8. When the potatoes are fork tender, remove from oven. Toss bacon bits with the roasted sweet potatoes and spoon the mixture into a skillet or casserole dish. Place into the oven for about 5 minutes before serving. Enjoy!

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