



MAPLE ROASTED SWEET POTATOES WITH BACON

SERVES 4-6

INGREDIENTS

- 3 large sweet potatoes
- 1/2 pound thick cut bacon
- 2 tablespoons maple syrup
- 1 tablespoon vegetable oil
- 1 tablespoon bacon drippings
(Or add an extra 1/2 tablespoon of syrup and 1/2 tablespoon of oil)
- Salt and Pepper

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook to the safe internal temperature.

Chill: Refrigerate or freeze promptly.

INSTRUCTIONS

- ① Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food. Wash your cutting boards and counter tops with hot soapy water.
- ② Set 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. Be sure to wash your hands, cutting board and knife with hot soapy water after handling the raw bacon. 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.
- ④ Next, scrub the sweet potatoes by hand or with a clean vegetable brush while rinsing under running tap water. Dry with a clean cloth towel or paper towel before cutting sweet potato into approximately 1-inch cubes. Set aside in a large bowl.
- ⑤ 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. Roast for approximately 45 minutes. At the 20-minute mark, stir them gently for even cooking.
- ⑥ 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!

RECIPE COURTESY OF: **Rebecca Moore** | HungryGoddess.com



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