

Autumn Kissed Sweet Potatoes

Delicious Sweet Potatoes recipe for your Holiday dinner

Secret Ingredient: **Tavern on the Green Citrus on the Green Balsamic Vinegar**

Ingredients

You will need:

- 4 boiled sweet potatoes cut into rounds
- 1/2 cup butter
- 1/2 cup dark brown sugar
- 2 T **Tavern on the Green Citrus on the Green Balsamic Vinegar**
- 1 cup chopped walnuts
- Dash of salt

Time / Servings

Total: 30 Minutes
Active: 5 Minutes
Makes: 4 Servings
Easy

Directions

Easy preparation

1. Boil the sweet potatoes in their jackets; they're easier to peel that way.
2. Mix the brown sugar, **Citrus on the Green Balsamic Vinegar** & the nuts
3. Add the butter and mix well.
4. After peeling the potatoes, toss the rounds of sweet potatoes with the mixture and place in a prepared oven proof dish.
5. Bake for 25 minutes at 350°F or until the combination of butter, sugar and nuts forms a crunchy crust.
6. Sprinkle the dash of salt over the surface while it cools.

The combination of textures and flavor is all year long wonderful!