

CANDIED BACON SWEET POTATOES

INGREDIENTS

3 lb sweet potatoes	1/3 cup maple syrup
6 oz bacon cut in pieces	1/2 tsp sea salt
1/2 cup pecans, chopped	1/2 tsp cinnamon

PROCEDURE

Preheat oven to 400 degrees and line a cookie sheet with parchment paper.

Cut sweet potatoes into 1" cubes, then toss with bacon, maple syrup, sea salt, and cinnamon.

Place in a single layer on sheet and roast for 20 minutes. Stir and continue to roast for 15 minutes, or until tender.

Turn the oven to broil and brown the potatoes for 5 minutes. Watch the pecans closely so they don't burn.

Can make dish ahead and store in fridge up to 3 days. Bring to room temperature before baking.