
Sweet Potato Salad

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

3 pounds sweet potato, peeled and cubed

1 cup red delicious apple, chopped

1/2 cup green onion, sliced

1/2 cup fresh parsley, chopped

1/2 cup pecans, roasted and chopped

1/2 cup raisins

Maple Vinaigrette

1/8 cup extra virgin olive oil

1 tablespoon pure Wisconsin maple syrup

1/2 tablespoon dijon mustard

1 tablespoon apple cider

1/2 tablespoon cider vinegar

1/4 teaspoon cinnamon

1/8 teaspoon nutmeg

Peel and cut sweet potatoes. Steam or boil potatoes until tender but not soft. If you are doing a large amount of potatoes, it is better to cook them in small batches. Let potatoes cool to room temperature.

Prepare the vinaigrette by placing all the ingredients, except the olive oil, in a bowl. Whisking continually, slowly drizzle the olive oil into the bowl. The vinaigrette will slightly thicken and emulsify.

Add apples, green onions, parsley, pecans and raisins to the sweet potatoes. Slowly add the vinaigrette and toss simultaneously. Add only enough vinaigrette to cover the potatoes. Serve immediately.

Serving Ideas: Great salad for the holidays!

Salads/Side Dishes