



Three Kitty Cuisine
Point Arena, CA

Tangerine Sweet Potatoes

9 Cups thinly sliced peeled sweet potatoes (about 2 ½ pounds)

8 Lemon slices

Cooking spray

2/3 Cup firmly packed brown sugar

1 Tablespoon grated tangerine or orange rind

½ Cup fresh tangerine or orange juice

2 Tablespoons margarine, melted

- 1) Preheat oven to 400 degrees.
- 2) Arrange sweet potatoes and lemon slices in a 13x9 inch baking dish coated with cooking spray. Combine remaining ingredients. Drizzle sugar mixture over potatoes; cover with foil. Bake at 400 degrees for 35 minutes. Uncover, stir well, and bake an additional 30 minutes. Yield: 12 servings (serving size: ½ cup).