

## **Maple-Glazed Sweet Potatoes**

*Yield: approximately 6-8 servings*

- 1 Cup pure maple syrup
- ¼ Cup apple cider vinegar
- ½ Cup water
- 1 Tablespoon oil
- 1 Teaspoon salt, or to taste
- 2 Cinnamon Sticks
- 3 Pounds sweet potatoes, peeled & cut in 1" chunks



Preheat oven to 425 degF. Combine maple syrup, vinegar, ½ cup water, oil, salt and cinnamon sticks in 13 x 9 inch baking dish. Add sweet potatoes and stir to coat.

Cover dish tightly with foil and bake 15 minutes. Uncover and bake 45-60 minutes more, basting potatoes every 10-15 minutes with maple mixture until it thickens and potatoes glisten and begin to brown. Remove from oven, season with salt and pepper and serve.