



Adam's Sweet Potatoes with Garlic & Cranberries

Ingredients:

- 4 medium-size sweet potatoes
- 1 stick of unsalted butter
- 10 fresh sage leaves or 2 TBS of dried sage
- 6 cloves of fresh garlic, peeled
- ½ cup of dried cranberries (optional)
- Salt and Pepper to taste
- Olive oil or non-stick cooking spray

*Amounts can be adjusted to taste, and to the size of the sweet potatoes.

Directions:

1. Place butter, sage and garlic in a small sauce pan, and cooked over medium-low heat. If the butter starts to crackle or turn brown, reduce heat. These should cook for at least 30 minutes.
2. Peel and shred sweet potatoes.
3. Coat the inside of a skillet with olive oil or non-stick spray, and heat to medium-high. Cook the sweet potatoes in the skillet, with salt and pepper. Allow them to brown on the bottom, then turn them over. They will become tender and reduce in size. Depending on the size of your skillet, you may need to work in batches.
4. Put the cooked sweet potatoes in a serving dish, pour the butter-sage-garlic over the top, add cranberries, and mix thoroughly. Add salt and pepper if needed.
5. Serve immediately, or cover and place in a warm oven until you're ready to serve.