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Sweet Potatoes with Apples and Onions

- 1 1/2 Lb dark-orange sweet potatoes (4 to 5 medium), peeled, cut in half lengthwise and sliced
- 1 Tbsp olive oil
- 2 Cups sliced red onion (1 large)
- 1 Granny Smith apple, peeled, sliced
- 1 1/2 Cups apple juice
- 1/4 Cup firmly packed brown sugar
- 1/4 Tsp salt
- Dash pepper

- 1) Place sweet potato slices in large saucepan or Dutch oven; add enough cold water to cover. Bring to a boil. Cover loosely; cook over medium heat for 9 to 13 minutes or until tender. Drain.
- 2) Meanwhile, heat oil in large nonstick skillet over medium-high heat until hot. Add onion; cook 2 minutes. Add all remaining ingredients; mix well. Cook 10 to 15 minutes or until mixture is reduced to a glaze, stirring occasionally.
- 3) Add cooked sweet potatoes to skillet; stir gently to coat. Remove from heat; let stand 1 minute before serving.

Makes 8 Servings

