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*If Veterans don't help Veterans, who will?*

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## ***Spicy Sweet Potato Bake***

- 4 Medium sweet potatoes (peeled, and cut into 1 inch cubes or larger)
- 1/4 Cup melted butter (or use oil)
- 1/4 Cup brown sugar
- 1/2-1 Tsp chili powder, to taste
- 2 Tsp seasoning salt (or to taste)
- Black pepper (to taste)
- 1/8-1/4 Tsp cayenne pepper (adjust to suit heat level)

- 1) In a re-sealable plastic bag toss the cubed sweet potatoes with melted butter or oil; add the rest of ingredients; toss well to coat.
- 2) Transfer to a greased baking dish (large enough to hold the potatoes in one layer).
- 3) Bake uncovered at 400 degrees for about 22-25 minutes, or until sweet potatoes are tender but not too soft (tossing with a wooden spoon or spatula about every 15-20 minutes, baking time will vary depending on the size you cut the potatoes).
- 4) NOTE careful not to over bake as the potatoes will become mushy.

Makes 6-8 Servings

