

## Candied Lime Sweet Potatoes

This is just a simple candied sweet potato dish, but the addition of lime really makes it special. You can throw fresh parsley on the top, or if you're feeling a bit less traditional, fresh cilantro. I think people forget sometimes that the cut of the vegetable you choose is really important for the overall texture and flavor of a dish. This dish will almost definitely work without slicing the sweet potatoes so thin, but the delicate candied rounds give it an elegant appearance and uniform texture. Every bite becomes infused with the sweet lime syrup. I used a Japanese mandoline that allowed me to quickly slice the sweet potatoes evenly and efficiently. If I was working with only a knife, I wouldn't attempt to get slices this thin and accurate. Thicker coins or chunks will work just as well, but if you have a mandoline, this is the perfect dish to use it for. The slicing disc of your food processor will also work.



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Makes 4 servings

**step 1** Preheat the oven to 400°F. Slice the sweet potatoes thin, about 1/8 inch, with a mandoline or a food processor.

**step 2** In a bowl, mix together the sugar, molasses, salt, lime juice, lime zest, and ginger to form a paste.

**step 3** Coat the sliced sweet potatoes well with the lime sugar mixture.

**step 4** In an oiled casserole dish, arrange the coated slices in overlapping rows in one layer. Dot with margarine, sprinkle with pepper, and cover the dish tightly with two layers of aluminum foil.

**step 5** Bake for 30 minutes, then remove foil and bake uncovered for an additional 10 minutes. It's okay if it looks a little watery when you remove the foil; it'll reduce and form a nice glaze during the rest of the baking.

**step 6** To finish, turn on the broiler and broil until the tops of the sweet potatoes are brown. Remove, sprinkle with black pepper and parsley or cilantro, and serve immediately.

2 sweet potatoes, peeled

1/2 cup sugar

1 teaspoon molasses

1/2 teaspoon salt

1 tablespoon fresh lime juice (*no bottled stuff!*)

Zest from 1 small lime

1/2 teaspoon minced ginger or 1/4 teaspoon ginger powder (*optional*)

Earth Balance margarine, for dotting

Black pepper, to taste

Parsley or cilantro, for garnish