

Tim Farmer's Country Kitchen

SWEET POTATOES & PORK

2 sweet potatoes, sliced thin

3 apples, sliced thin

Salt

Onion salt

Onion powder

½ stick of butter, melted

1/3 cup maple syrup

1/3 cup apple cider

1 lb of ground pork

¼ cup breadcrumbs



Grease baking dish and preheat oven to 350 degrees. Line bottom on baking dish with a layer of sweet potatoes. Season with salt and onion salt. Add a layer of apples. Season with salt and onion powder. Repeat layers 2 more times each. Mix together butter, syrup and apple cider. Pour over top of sweet potatoes and apples. Bake for 1 hour. In separate pan, brown pork until cooked. Stir in breadcrumbs and pour over top of sweet potatoes. Cook additional 30 minutes.

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