

TIM FARMER'S COUNTRY KITCHEN

SWEET POTATOES

Syrup & White Wine

Butter

1 small onion, sliced

*2-3 cups sweet potatoes, boiled
and sliced*

Seasoning salt

1/2 cup white wine

1/3 cup maple syrup



Melt butter in a pan and cook onion until soft. Boil and slice sweet potatoes and add to pan with onions, turning to brown on both sides. Season with seasoning salt and then add white wine and maple syrup and cook over medium until reduced and thickened. Serve.