



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Candied Sweet Potatoes –**

**2 ¼ lb. small sweet potatoes, peeled and cut into 1 inch thick wedges**

**1 ½ cups apple cider**

**½ cup pure maple syrup**

**Coarse salt**

**3 sprigs fresh rosemary**

**3 tbl. unsalted butter**

#### **Directions:**

**Preheat the oven to 375°. Toss potatoes with cider and syrup; season with salt.**

**Transfer potato mixture to a large cast-iron or other heavy ovenproof skillet, layering the wedges. Tuck rosemary sprigs among wedges. Dot with small pieces of butter. Transfer skillet to oven. Bake potatoes, tossing carefully about halfway through, until browned on edges and very tender, about 1 ½ hours.**

***Credit: Martha Stewart Living***