

“Stacy & Lee” Potatoes

OUR RESIDENT CHEF PROVIDES A GREAT DISH FOR THE UPCOMING HOLIDAYS!



ingredients

5 to 6 medium-size sweet potatoes

1 1/2 pounds (approximately 5 to 7) apples (Note: Macintosh apples are recommended)

2/3 cup brown sugar

6 tablespoons butter

1/2 cup apple cider

3 tablespoons maple syrup

1 tablespoon lemon juice

1/2 teaspoon powdered ginger

supplies

● 1 two-quart casserole dish

● 1 large pot

● 1 small saucepan

● 1 peeler

● 1 mixing spoon

● 1 sharp knife

WhatToDo:

- 1** Peel potatoes, then wash them and pierce each one a few times with a fork.
- 2** Preheat oven to 325 degrees Fahrenheit.
- 3** Grease casserole dish with butter.
- 4** Fill large pot with water and bring to a boil.
- 5** Boil potatoes in pot until barely tender (approximately 30 minutes).
- 6** Drain potatoes and let cool.
- 7** While potatoes are cooling, peel and core apples.
- 8** Cut potatoes and slice apples into crosswise slices.
- 9** Arrange potatoes and apples in alternate layers in greased casserole dish.
- 10** In small saucepan, cook remaining ingredients at a slow boil for approximately 10 minutes.
- 11** Pour mixture over potatoes and apples.
- 12** Put in oven and bake for 25 to 30 minutes, basting occasionally with sauce mixture.

Author's Note:

- Note: The prep time is 15 minutes.
- This dish is a perfect addition to any Thanksgiving meal. A friend of my mom's, Carolyn Wieden, made it for us one year because her sons, Stacy and Lee, loved it so much. The name stuck, and we've been eating it ever since. Thanks, Carolyn!

—Alexis Burling

