

Tricia's Go-to Garden Recipe: Southern Sweet Potato Salad

Kentucky: Classic Country Recipes

Ingredients

- 2 lbs sweet potatoes, peeled and cubed
- 1 Tbs Honey
- 1 tsp Chopped fresh ginger
- 1/8 tsp nutmeg
- 1/3 cup chopped pitted dates
- 1 cup coarsely chopped pecans
- 1 tsp grated orange peel
- 2 Tbs lemon juice
- 1 cup lite mayonnaise
- 2 Tbs orange juice
- 1/4 tsp salt
- 1 cup sliced celery
- 1 can (11 oz) mandarin orange sections, drained (optional)

Instructions

1. In medium saucepan cook potatoes 8-10 minutes in boiling salted water until just tender. Do not overcook. Drain and toss with lemon juice.
2. In large bowl combine mayonnaise, orange peel, orange juice, honey, ginger, salt and nutmeg.
3. Stir in warm potatoes, pecans, celery and dates. Cover and chill.

