

Recipe of the Month

JANUARY



Perfect Baked Sweet Potato

Serves 4

INGREDIENTS:

- 4 sweet potatoes, scrubbed clean
- Olive oil, optional
- 4 tbsp. butter
- Kosher salt
- Freshly ground black pepper

INSTRUCTIONS:

Step 1

Preheat oven to 425°. On a baking sheet lined with aluminum foil, prick sweet potatoes all over with a fork. Rub the outsides with a small amount of olive oil if you intend to eat the skins.

Step 2

Bake until tender, 45 to 50 minutes.

Step 3

Let cool, then split the tops open with a knife and top with a pat of butter.

Step 4

Season with salt and pepper before serving.



Enjoy!