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Sweet Potato Salad

This salad makes a delicious side dish for a fall picnic, tailgate, or buffet. And it's a great use for any leftover baked sweet potatoes from Thanksgiving dinner.

2 large sweet potatoes, baked, cooled, and cut into 2 inch chunks* (I like to leave the potatoes unpeeled.)
2 tablespoons olive oil
1 tablespoon Indiana maple syrup, shagbark syrup, or honey
2 tablespoons champagne vinegar
Salt and freshly ground black pepper
¼ cup finely diced red onions (can substitute green onions or shallots)

Place the sweet potato cubes in a large serving bowl.

In a small bowl, combine the oil, syrup or honey, and vinegar.

Pour the dressing over the sweet potatoes. **

Season lightly with the salt and pepper.

Sprinkle with the onions and serve.

Serves 2 as a side dish.

To bake the sweet potatoes: Pre-heat oven to 425 degrees F. Scrub the potatoes and place them on a foil or parchment paper lined baking tray. Bake the potatoes for 30-45 minutes or until just soft. Cool completely before cutting.

** Note: If you're making this salad to take somewhere, put the dressing and onions in separate containers to add to the potatoes just before serving time.

Victoria Wesseler

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