

Maple Glazed Sweet Potato

Difficulty: Easy | Prep Time: 55 min | Serves: 4-6

Recipe by Draeger's Viognier, Chef RJ Subaba

- 4lbs Sweet Potato
- 1½ Cup Maple Syrup
- 1 Cup Brown Sugar
- 3 Tablespoon Kosher Salt
- 1 Tablespoon Cinnamon



Preparation:

Preheat your oven to 375° F. Combine the brown sugar, salt, and cinnamon in a small bowl and set aside. Wash, peel, and slice your sweet potatoes into a large bowl. Season the sweet potatoes generously with your spice mix, and then layer the sweet potato into a casserole dish. Drizzle the maple syrup on top. Bake for 25-35 minutes, or until fork tender. Garnish if desired.

The Restaurant at Draeger's