

Apple-Cinnamon Sweet Potatoes

Ingredients:

- 1 lb. sweet potatoes, peeled (about 2 medium)
- 2 large apples cored and sliced
- $\frac{3}{4}$ cup orange juice
- $\frac{1}{4}$ cup firmly-packed brown sugar
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- 1 tablespoon butter
- $\frac{1}{2}$ cup chopped pecans

Directions:

- Grease a $1\frac{1}{2}$ -quart glass casserole.
- Thinly slice sweet potatoes and layer alternately with apples in prepared casserole.
- Mix orange juice, brown sugar, lemon juice, salt and cinnamon. Pour over potatoes and apples. Cover and microwave on HIGH 5 minutes. Spoon sauce over, re-cover and microwave 5 minutes. Spoon sauce over again. Re-cover and continue microwaving on HIGH 5 to 6 minutes or until potatoes and apples are tender. Dot with butter and sprinkle with nuts.
- Microwave on HIGH, uncovered, 2 to 3 minutes. Let stand 5 minutes before serving.

Yield: 6 servings