



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

SWEET POTATOES WITH DRIED APRICOTS



Super easy, super good, super pretty to look at! Great for the holidays and special Sunday dinners!
Submitted by Stefan Robinson



01 HR 20 MINS



Serves 6



Featuring

[Halog Farms](#)
[Nuno Family Farms](#)
[Bright Farm](#)
[Valley Bee Farm](#)

INGREDIENTS

- 1/2 pound dried apricots
- 2 pounds orange-fleshed sweet potatoes, peeled, sliced 1/4-inch thick*
- 1/4 cup reserved apricot juice
- 3 tablespoons butter
- 1 orange, using 2 teaspoons juice, and 1 teaspoon zest
- 1 cup brown sugar
- Pecan halves for garnish

METHOD

Cover apricots with boiling water, and let sit until tender; drain and reserve liquid. Peel and thinly slice sweet potatoes.

Arrange potatoes and apricots alternately in a 9" x 11" casserole dish.

Mix reserved apricot juice, orange juice, butter, and brown sugar; warm til butter melts and pour over apricots and potatoes.

Bake at 375 for 1 hour until tender, basting in its juices every 15 minutes. Garnish with pecan halves.

Good for leftovers when reheated!

*Look for long, narrow potatoes so they match the size of the apricots.