

## **Chef Larry's Orange Maple Glazed Sweet Potatoes**

Yield: 4 Servings

### **Ingredients:**

**12 – 16 pieces Sweet potatoes, cooked, drained well**  
**1 cup Orange juice**  
**1 tsp. Orange rind**  
**1 tblspn. Sugar**  
**1/3 cup Maple syrup**  
**½ tsp. Ground cinnamon**  
**pinch Ground clove**  
**1 tblspn. Cornstarch**  
**2 tsp. Water**

### **Method:**

**Place cooked sweet potatoes in a baking dish. Place orange juice, orange rind, sugar, maple syrup, cinnamon and clove in a saucepan. Bring to a simmer over medium low heat. Combine cornstarch and water, mixing well. Add to simmering sauce. Whisk as sauce thickens. Simmer thickened sauce for 4 – 5 minutes over low heat. Remove sauce from heat and pour over yams. Cover with aluminum foil and bake in preheated oven at 350 degrees for 30 minutes. Transfer to a warm serving platter and garnish with parsley.**