

Sweet Potato Salad

Serving Size: 8

Ingredients:

1 lb purple sweet potatoes
1 lb orange sweet potatoes
1 small Maui onion , sliced
1/2 green pepper, slivered
1/2 red pepper, slivered
1/2 yellow pepper, slivered
6 tablespoons salad oil
6 tablespoons sugar
1/4 cup vinegar
3/4 teaspoon salt
1/4 teaspoon prepared mustard
Dash of pepper
Dash of Worcestershire sauce
2 slices onion
1 clove garlic, crushed
1/2 bay leaf



Directions:

1. Boil or Roast Sweet Potatoes until tender (not mushy), Make sure they are cubed and cooled prior to started this salad.
2. In a salad bowl, combine potatoes, onion, and peppers; chill. In a small bowl, combine the remaining ingredients; chill. Before serving, remove garlic and bay leaf from dressing; pour over salad. Chill for another hour. Makes 8 servings.