Sweet Potato Salad
From – kitchen-parade-veggieventure.blogspot.com

10 cups cubed, peeled sweet potatoes
1 cup finely diced red onion
3 cups finely diced celery
3/4 cup dried cranberries, chopped a bit in the food processor
1/2 cup mayonnaise
1 Tbsp grainy mustard
2 Tbsp maple syrup

- Bring a pot of salted water to a boil. Drop sweet potato cubes into water and return to a boil.
- Cook until tender but still firm, about 10 minutes.
- Drain and let cool.
- Combine gently with onion, celery and cranberries.
- In a bowl, whisk together all remaining ingredients. Gently stir into sweet potato mixture.
- Cover and let rest for at least a couple of hours.
- Keeps several days, getting slightly softer and more moist.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com