

APPLE VODKA SWEET POTATOES

Spirited and seasonal, a perfect way to make use of the beautiful produce in abundance at your local farmer's market. Serves 6-8. Adapted from a recipe in [The Vodka Cookbook](#).

Ingredients:

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| 3 lbs | Sweet potatoes, peeled and chopped |
| To taste | Salt and freshly ground pepper |
| 2 T | Butter |
| ½ Cup | Onion, finely chopped |
| 1 ½ lbs | Apples, peeled and finely chopped |
| 4 T | Brown sugar |
| 4 T | New Deal Vodka |

Directions:

1. Boil the sweet potatoes in a large pot of water with 1 tablespoon of salt until soft, about 8-10 minutes.
2. Melt butter in large saute pan over moderate heat until it begins to brown. Add onions and apples and cook until apples are very soft, about 5-7 minutes.
3. Add brown sugar and cook until sugar completely dissolves, about 2 minutes.
4. Deglaze the pan by adding New Deal Vodka and cook until mixture begins to thicken - about 1 minute. Add the apple mixture to the sweet potatoes. Mix thoroughly, add salt and pepper to taste.

