

ORANGE-BASIL SWEET POTATOES

(from *The Cleaner Plate Club*)

2 1/2 pounds sweet potatoes, peeled and cut into 1-inch cubes

1/2 c. orange juice

1 Tbsp finely chopped fresh basil, or 1 1/2 tsp dried basil

Salt to taste

Steam the sweet potatoes for 20-30 minutes, until fork-tender. Put a couple of inches of water into a large pot, set a steaming basket in it, and bring to a boil. Set the sweet potatoes in the basket, cover, and let steam.

Mash the sweet potatoes in a large bowl. Mix in the orange juice, basil, and salt to taste.

Serves 8