

SWEET POTATO AND CARROT TZIMMES

12 c. salted water
6 med. (about 3 lbs.) sweet potatoes, peeled & diced
1 lb. carrots, peeled & diced
Salt, to taste
Vegetable oil for pan
1/2 c. pitted prunes, halved
1 c. orange juice
1/4 c. brown sugar
1/2 tsp. cinnamon
2 tbsp. butter
1 can (20 oz.) pineapple chunks, drained (optional)
1 can mandarin orange pieces, drained (optional)

In a large pot, bring water to a boil. Add sweet potatoes and carrots and simmer, uncovered, about 15 minutes or until tender. Drain and mash. Add salt. Place in a greased 6 quart casserole with the prunes. Preheat oven to 350 degrees. Combine orange juice, brown sugar and cinnamon. Pour over sweet potatoes. Bake, covered, 30 minutes. Uncover and taste. If tzimmes tastes sweet enough, dot with butter, bake uncovered for 15 minutes more. Otherwise, add pineapple chunks and mandarin oranges, then dot with butter and bake an additional 15 minutes. Makes 8-10 servings.