



for Thanksgiving

Maple Roasted Yams

Recipe by Lynne Vea, PCC Cooks

Serves 4-6

Ingredients:

2 large yams, peeled and cut into 1/2 inch thick slices

1/4 cup maple syrup

1/4 cup melted butter

1 tablespoon lime juice

1/2 teaspoon each ground ginger and cinnamon

Salt and freshly ground pepper to taste

Preheat your oven to 425 degrees F.

Toss the yam slices in the rest of the ingredients. Place in a pie dish in a swirled pattern and pour any of the glaze that remains in the bowl over the top. Roast, covered, for 15 minutes. Uncover the dish and cook another 10-15 minutes or until the yams are golden and tender. Brush with a little additional maple syrup before serving.