



## Sweet Potato Cranberry Galette

Recipe by: Holly Clegg

### Ingredients:

- 2 Pounds of sweet potatoes, peeled and cut into thick fries
- 2 Tablespoons margarine or butter
- 1 Tablespoon olive oil
- 1 Cup chopped onion
- 1 Cup dried cranberries
- 1/4 Cup light brown sugar
- 1 Tablespoon ground ginger

### Instructions:

Preheat oven to 400 degrees. In a skillet, heat margarine and olive oil and sauté onions until tender, about 5 to 7 minutes. Add cranberries, brown sugar and ginger, stirring until mixed. Line a 9-inch round cake pan with aluminum foil and coat with non-stick cooking spray. Peel potatoes and slice very thin, preferably with a food processor. Spoon one tablespoon of cranberry mixture in center of cake pan. Arrange one third of the sweet potato slices in concentric circles, overlapping in bottom of pan. Spread half of cranberry mixture over potatoes. Top with another one third sweet potato slices, arranged in same manner. Top with remaining cranberry mixture ending with sweet potatoes. Coat a sheet of aluminum foil with nonstick cooking spray and cover sweet potatoes tightly. Cook for 40 minutes, uncover and continue baking for an additional 20 minutes or until brown and crisp on top and potatoes are tender. Place serving plate on cake pan and invert.

**Servings:** 8

**Cook Time:** 1 hour