

## **SWEET POTATOES WITH APPLE & GINGER**

(Serves 80 - 90)

25 lbs. sweet potatoes

Peel & cut into pieces. Boil until tender. Drain and place in large serving pans.

Add to potatoes:

64 oz. natural apple sauce  
2 1/2 sticks margarine or butter  
3/4 c. ground cinnamon  
1/4 c. ground ginger powder **OR** 1/2 c. fresh grated ginger root.

Combine and mash with potato masher or electric mixer.

NOTE: This stays warm well covered in the oven and allows time (30 minutes or so) for dish to stand to let the flavors meld together.

Garnish with 1-2 apple slices, if desired.