



Honey Mustard Sweet Potato Salad

- 7 lbs. of sweet potatoes or yams (6 large)
- 3 tablespoons Dijon mustard
- ¼ c. honey
- ½ teaspoon salt
- ¾ c. olive oil
- 2 c. red pepper, chopped
- 12 scallions, thinly sliced

Peel potatoes and cut in half lengthwise, cut into ¾ inch strips, then into 1 inch-long pieces. Steam potatoes 10-12 minutes, until tender.

Mix honey, mustard, salt, oil, scallions, and red pepper together. When potatoes are done cooking, drain and add to mixture.