

SMASHED SWEET POTATOES WITH DRIED CRANBERRIES

Ingredients

- 4 large sweet potatoes, peeled and cut into 1/2-inch-thick slices
- 1/2 cup apple juice
- 1/4 cup firmly packed light brown sugar
- Salt and freshly ground black pepper
- 1/3 cup sweetened dried cranberries

Directions

1. Place the sweet potato slices in a lightly oiled 3 1/2- to 4-quart slow cooker.
2. In a small bowl, combine the apple juice and brown sugar and pour over the potatoes. Season with salt and pepper.
3. Cover and cook on low for 6 hours, until the potatoes are tender.
4. Just before serving, smash the potatoes with a potato masher until smooth, then fold in the cranberries. Serve hot.

Serves 4 to 6

Source: *Fresh From the Vegetarian Slow Cooker* (Robertson)