



BLUESCREEK FARM MEATS'

SWEET POTATO SAUSAGE

INSTRUCTIONS

Boil the sweet potatoes until they are 3/4 cooked. Then drain the water and cube the sweet potatoes into 1 inch cubes. You can choose to peel the sweet potatoes before cutting or you can keep the peels on.

Put the sweet potato cubes into a large baking dish. Put roughly 2 Tbsp of butter on top of the potatoes, put the lid on, and put the dishes into the oven.
Bake at 400° for 15 minutes.

While the sweet potatoes are baking do the following:
Pan fry the mild country pork sausage (leaving it a touch pink, so it's not all the way cooked). Slice up the 2 slices of bacon into small pieces (roughly half inch cubes). Cut the pecan praline pieces up into smaller pieces.

In the pan with the mild country pork sausage, add the bacon pieces, pecan praline, and apricot jam.

When the sweet potatoes have been in the oven for the full 15 minutes, pull the dish out. Then, scoop the mild country mixture on-top of the sweet potatoes, put the lid back on, and put back into the oven.

Bake @ 400° for 5 – 15 minutes (until sweet potatoes are tender).

Remove from the oven, stir, serve and enjoy!

Serves 2-4 people

INGREDIENTS

3-4 average size sweet potatoes
1 lb mild country pork sausage
2 slices regular bacon
1 Tbsp apricot jam
8 pieces pecan pralines
2 Tbsp butter

EQUIPMENT

Skillet
Pan
Baking dish
Knife
Cutting board
Stirring spoon
Well-padded oven mitt