

Starters, Sides, and Complements

Twice Baked Sweet Potatoes with Pineapple

**Vegetarian, Gluten-Free*

This recipe will require a tiny bit of extra work but it's worth it. It has a unique look that is eye catching and is a very satisfying dish to eat.

You'll Need

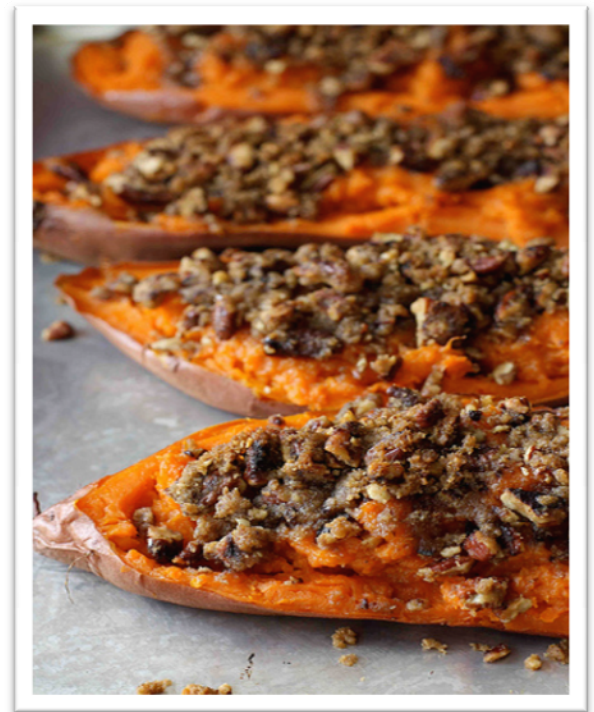
- 4 small, unpeeled sweet potatoes
- 1/2 cup golden raisins
- 2 Tablespoons brown sugar
- 1/4 teaspoon ground cinnamon
- 1 cup (8oz) unsweetened crushed pineapple, drained
- 2 Tablespoons pecans, chopped

Directions

- Place potatoes on baking sheet.
- Bake at 400 degrees 1 hour or until done (softened through).
- Let cool 15 minutes.
- Cut each potato in half lengthwise; carefully scoop pulp into bowl, leaving shells intact.
- Mash pulp; stir in raisins, sugar, cinnamon, and pineapple.
- Spoon into shells; sprinkle with pecans.
- Bake at 400 degrees for 15 minutes or until thoroughly heated.

Play with Your Food

- Try fresh pineapple if it's available by you.
- Add a pinch of cloves or nutmeg.
- Use less brown sugar.
- Leave out the raisins.



Pic. Ref. <http://www.cookincanuck.com/2010/11/twice-baked-sweet-potato-yam-recipe/>