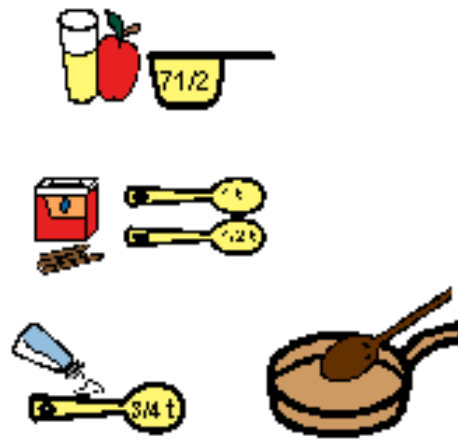


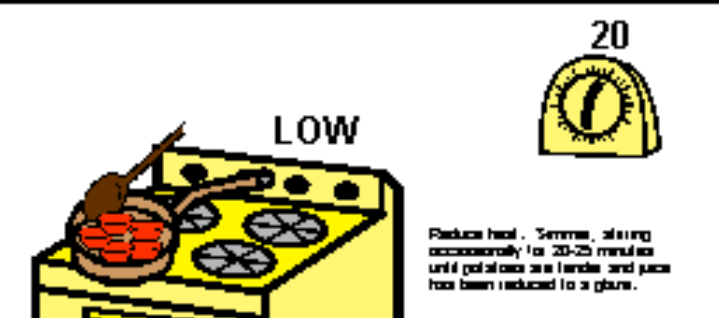



Apple Glazed Sweet Potatoes

 <p>Mix 1/2 cup apple juice, 1/2 teaspoon cinnamon and 2/4 teaspoon salt in a large skillet.</p>	 <p>Peel and thinly slice 8 sweet potatoes.</p>	 <p>High</p> <p>Add sliced sweet potatoes to skillet. Bring to a boil over high heat.</p>
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 <p>Low</p> <p>20</p> <p>Reduce heat. Simmer, stirring occasionally for 20-25 minutes until potatoes are tender and juice has been reduced to a glaze.</p>	 <p>Serve warm. Eat.</p>
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