



“MAPLED” YAMS

(courtesy of Janice Dame)

8 Sweet Potatoes

1/2 cup Mc Lure's Grade A Dark Maple Syrup

Wash sweet potatoes and cut in half lengthwise. Place on grill skin side down and cook for approximately 15-20 minutes depending on size. Turn sweet potatoes and continue to grill for an additional 5-8 minutes until potatoes are browned. Turn potatoes one more time and baste liberally with Mc Lure's Maple Syrup, cover grill for an additional 3-5 minutes. Serve “mapled” yams with your favorite grilled meat, poultry or seafood. (Note: This recipe can also be used with your favorite squash).

Makes 8 servings