



TAIT FARM FOODS

GINGER SWEET POTATO SALAD

3 lbs. sweet potatoes or yams
1 C. of chopped celery
1 bunch scallions (with part of the green tops), thinly sliced
2/3 C. of raisins
2/3 C. pecans, lightly toasted and coarsely chopped

Dressing:

½ C. canola oil
1/3 C. Tait Farm Ginger Shrub
grated rind of one lemon
2 Tbs. lemon juice
½ tsp. salt
1/8 tsp. freshly ground black pepper

- ~ Boil the sweet potatoes or yams (in their skins) for 15 minutes or until just tender when pierced with a paring knife. When the potatoes are cool, peel them and cut them into ½ inch cubes.
- ~ In a large bowl, whisk together all the dressing ingredients.
- ~ Add the celery, scallions and raisins. Gently fold in the potatoes and pecans. If you are planning to hold the salad for any length of time in the refrigerator, reserve the pecans and fold them in at the last minute.
- ~ Serves 6 to 8.

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