

Sweet Potato Salad II

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*6 sweet potatoes, peeled
and cubed*

1/2 cup chopped celery

*1/2 cup chopped green
onions*

*1 tablespoon granulated
garlic*

1 cup mayonnaise

1/2 cup golden raisins

1/4 cup honey

*1/2 cup chopped pecans
(optional)*

salt (to taste)

pepper (to taste)

In a pot, cook the potatoes al dente.

While the potatoes are still warm, transfer to a large bowl. add the celery, green onions, garlic, mayonnaise, raisins, honey. pecans (if using), salt and pepper. Mix well.

Chill in the refrigerator.

Per Serving (excluding unknown items): 2956 Calories; 190g Fat (54.4% calories from fat); 21g Protein; 337g Carbohydrate; 29g Dietary Fiber; 77mg Cholesterol; 1427mg Sodium. Exchanges: 13 Grain(Starch); 1 Vegetable; 4 1/2 Fruit; 16 Fat; 4 1/2 Other Carbohydrates.