Sweet Potato Tzimmes

Winn-Dixie Stores

Servings: 10

1 cup orange juice
5 sweet potatoes, peeled and quartered
7 1/2 carrots, peeled and quartered
5 white potatoes, peeled and quartered
1 pound prunes, chopped
1 pound apricots, chopped
1/2 cup brown sugar
1/2 cup orange marmalade
dash, nutmeg
3/4 teaspoon cinnamon
juice of one lemon

Preheat oven to 350 degrees.

Combine all ingredients in a large baking dish.

Bake for 2 hours until potatoes just begin to break down and a sweet syrup has formed.

Per Serving (excluding unknown items): 347 Calories; 1g Fat (1.9% calories from fat); 5g Protein; 86g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 45mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Vegetable; 2 1/2 Fruit; 0 Fat; 1 Other Carbohydrates.