



That Good Navy Chow!



SWEET POTATOES BAKED WITH APPLES

Portion: 4 to 5 ounces (approx. 2/3 cup)

100 Portions

Ingredients

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Salt	3 Ounces (6 tablespoons)
Water	(To cover)
Potatoes, sweet	30 Pounds
Sugar, brown	3 Pounds (2 1/4 quarts)
Apples, tart	10 Pounds
Butter	1 Pound (1 pint)

Add 2 tablespoons salt to water. Heat to boiling temperature. Add potatoes.

Cook 15 to 20 minutes or until half done. Peel and cut into 1/2 inch thick slices.

Arrange layer of overlapping slices in greased baking pans.

Sprinkle with remaining salt and 1 quart brown sugar.

Core unpeeled apples and slice. Place layer of apples on top of sweet potatoes. Arrange remaining sweet potatoes and apples in alternate layers.

Sprinkle remaining sugar on top layer. Dot with butter.

Bake in moderate oven (350°F.) 30 to 40 minutes or until apples are tender.

Baste occasionally.

Variation

Sweet Potatoes Baked with Pineapple

Slices or pieces of pineapple may be used in place of apples. Reduce sugar to 1 pound 8 ounces (1 1/4 quarts).