



## ***Recipe #518 Diabetic Friendly Sweet Potato***

### ***Serving Size and Ingredients: 1 Potato***

| 25 Servings | 50 Servings   | 100 Servings | Ingredients                      |
|-------------|---------------|--------------|----------------------------------|
| 25          | 50            | 100          | Sweet Potatoes                   |
| 4 oz.       | 8 oz.         | 1 lb.        | Margarine                        |
| ¼ tsp.      | ½ tsp.        | 1 tsp.       | Salt                             |
| 14 oz.      | 1 lb.+ 12 oz. | 3-1/2 lbs.   | With Brown Sugar<br>Sugar, Brown |

## ***Recipe # 518 Diabetic Friendly Sweet Potato***

### ***Instructions:***

- 1. Scrub potatoes; Place on baking sheets.***
- 2. Combine melted margarine and salt; Pour over potatoes.***
- 3. Bake for 40-45 minutes or until tender.***

***For Brown sugar add to melted margarine.***