Thanksgiving Recipe, Episode 602

Slow-Cooker Sweet Potatoes with Bacon
Courtesy of Columbia Creek Farm

Ingredients

- 4 pounds slender sweet potatoes, peeled and cut into 1-inch-thick slices
- ½ cup frozen orange juice concentrate, thawed
- 4 tablespoons butter, melted
- 3 tablespoons light brown sugar
- 2 teaspoons kosher salt
- 2 teaspoons chopped fresh rosemary
- 2 teaspoons cornstarch
- 1 tablespoon cold water
- ½ cup loosely packed fresh flat-leaf parsley leaves, finely chopped
- 1 tablespoon orange zest
- 2 garlic cloves, minced
- 3 cooked bacon slices, crumbled

Directions

1. Place sweet potatoes in a 5- to 6-quart slow cooker. Stir together orange juice concentrate, butter, light brown sugar, salt, and rosemary in a small bowl. Pour over sweet potatoes, tossing to coat.
2. Cover and cook on low for 5½ to 6 hours or until potatoes are tender.
3. Transfer potatoes to a serving dish using a slotted spoon. Increase slow cooker to high. Whisk together corn starch and cold water until smooth. Whisk cornstarch mixture into cooking liquid in slow cooker. Cook, whisking constantly, 3 to 5 minutes or until sauce thickens. Spoon sauce over potatoes.
4. Stir together parsley, orange zest, and garlic. Sprinkle potatoes with parsley mixture and crumbled bacon.