

Mashed Sweet Potatoes

4 lb sweet potatoes (5 med), peeled and cut into 1 ½ inch chunks
4 Tbsp margarine or butter
3 Tbsp soy sauce
1 green onion, thinly sliced

1) In a 5-6 qt sauce pan, place potatoes and enough water to cover, heat to boiling on high. Reduce heat to medium-low; cover and cook 10-12 minutes or until potatoes are tender. Drain well. Set aside.

2) In same sauce pan, melt margarine on medium. Remove sauce pan from heat; add soy sauce and potatoes. With a potato masher, mash potatoes until almost smooth. Transfer to serving bowl and sprinkle with sliced green onion.

Yields: 12 servings