

SWEET-POTA TO TZIMMES

The original version of this recipe came from the "Jewish Holiday Cookbook", by Gloria Kaufer Greene.

It benefits from being made ahead and then heated for the Seder.

- 4 large sweet potatoes, peeled and diced
- 1 butternut squash, peeled and diced
- 4 tart apples, peeled, cored, and diced
- 1/2 lb prunes, pitted and halved -
- 1/3 cup water
- 1/3 cup sweet red Passover wine
- 1/3 cupsugar
- 1. tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger

Combine all Of the ingredients in a large bowl. Mix well to distribute the liquid evenly. Dump into a

baking dish and seal the baking dish tightly with aluminum foil and a lid.

Bake 1hourat350 deg.F. Cool. -

To serve, reheat, then empty .intoa serving dish.Don't serve it out of the pan you cooked it in (the movement into the serving dish squeezes juices outOf the fruit).

SERVES: 8