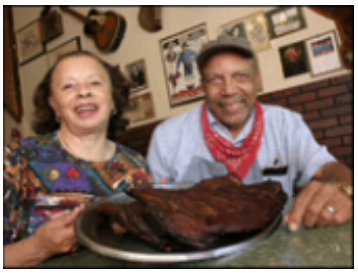
Chef from the Hood Recipes



Chefs:
Marie and Donnie Harris

Restaurant:
Pack Jack Barbeque on South Gravenstein in old Sebastopol, CA

Recipe:
Sweet Potato Bread!

Ingredients:

2 cups self-rising flour
1/2 teaspoon baking soda
1 teaspoon cinnamon
1 egg, beaten
1 cup cooked, mashed sweet potato
1 stick butter or margarine melted
1/3 cup orange juice
1/2 cup milk
optional: 1 cup walnut pieces
optional: 1 cup chopped dates

Bake a sweet potato in oven or microwave until soft (or use leftover sweet potato). Preheat oven to 375°. Peel and mash enough sweet potatoes to fill a cup. Sift dry ingredients together (flour, baking soda and cinnamon) and set aside. In a large bowl combine wet ingredients (egg, sweet potato, butter, juice and milk, making sure that the melted butter and sweet potato are cooled enough to not cook the egg). Stir the sifted, dry ingredients into wet ingredients. (Add a bit of additional milk, juice or water if needed to stir.) Fold in nuts and/or dates if desired. Bake in a greased loaf pan for 40 minutes or until an inserted toothpick comes out clean. Cool and slice!