

Southern Sweet Potato Salad

Prep: 10 minutes Cook: 5 to 7 minutes Serves: 6 to 8

6	medium sweet potatoes (about 3 lbs.), peeled and cut into ½-inch cubes	1	cup chopped pecans
1½	cups chopped celery	1	cup mayonnaise
3	scallions, chopped	1	cup sour cream
1	cup raisins	2	tablespoons cider vinegar
1	20-ounce can crushed pineapple, drained	1	tablespoon honey
		½	teaspoon salt
		⅛	teaspoon freshly ground pepper

1. Bring a large pot of salted water to a boil. Add sweet potato cubes and boil until just tender but still firm enough to hold their shape, 5 to 7 minutes. Drain into a colander and rinse under cold water. Drain well.

2. In a large bowl, gently toss sweet potatoes with celery, scallions, raisins, pineapple and pecans. In a medium bowl, mix together mayonnaise, sour cream, vinegar, honey, salt and pepper. Gently toss with sweet potato mixture. Cover and refrigerate until serving time.