

# Sweet Potato Salad

From – *kitchen-parade-veggieventure.blogspot.com*

10 cups cubed, peeled sweet potatoes  
1 cup finely diced red onion  
3 cups finely diced celery  
3/4 cup dried cranberries, chopped a bit in the food processor  
1/2 cup mayonnaise  
1 Tbsp grainy mustard  
2 Tbsp maple syrup

- Bring a pot of salted water to a boil. Drop sweet potato cubes into water and return to a boil.
- Cook until tender but still firm, about 10 minutes.
- Drain and let cool.
- Combine gently with onion, celery and cranberries.
- In a bowl, whisk together all remaining ingredients. Gently stir into sweet potato mixture.
- Cover and let rest for at least a couple of hours.
- Keeps several days, getting slightly softer and more moist.



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