

# Roasted Sweet Potatoes and Apples in Honey-Bourbon Glaze

3 large sweet potatoes (about 2 1/2 lb), baked  
2 Golden Delicious apples (or other baking apple)  
2 Tbsp fresh lemon juice  
1/3 cup firmly packed brown sugar  
1/4 cup honey  
3 tablespoons unsalted butter  
2 Tbsp bourbon  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon salt  
1/3 cup coarsely chopped pecans

Peel and core apples. Slice apples into 1/3" thick wedges; toss with lemon juice in a bowl.

Peel cooled potatoes, if desired; slice 1/3" thick. Arrange potatoes and apples alternately in a greased 13" x 9" baking dish. Pour remaining lemon juice from bowl over potatoes and apples.

Combine brown sugar and next 6 ingredients in a saucepan, stirring well. Bring to a boil over medium heat, stirring occasionally; boil 2 minutes or until slightly thickened. Pour glaze over potatoes and apples. Bake, uncovered, at 400° for 30 minutes.

Remove from oven; baste with glaze in bottom of dish, and sprinkle nuts across top. Bake 14 to 15 more minutes or until apples look roasted. Baste with glaze just before serving.