Sweet Potato Salad

Enjoy this dish with your Thanksgiving feast, or as a side to your autumn menus.

DRESSING:
2 T Lemon juice, freshly squeezed
2 T Olive oil, extra virgin
dash Black pepper
dash Salt

SALAD:
1 lb Sweet potatoes (~4 cups), baked, cut into rounds
1 1/2 cups Celery, chopped
1/2 cup Onion, chopped
1 T Parsley, minced
1/4 cup Dried cranberries
sprinkle Pecans, toasted, chopped (or any kind of nut)

DIRECTIONS:
1. In a small bowl, whisk together the dressing ingredients. Set aside.
2. Preheat oven to 400 degrees. Bake sweet potatoes for 45 minutes to 1 hour, or until tender. Do not over bake. Texture should not be mushy.
3. Let sweet potatoes cool. Peel and cut into round chunks. Arrange on a flat plate. Drizzle some of the dressing.
4. In a small bowl, combine celery, onion, parsley, and cranberries. Spoon over the sweet potatoes, and drizzle the rest of the dressing.
5. Sprinkle with toasted nuts.

Makes 4 servings