

Jacket Sweet Potatoes



Ingredients:

- 4 large sweet potatoes
- salt and pepper
- ¼ cup sour cream
- ½ bunch scallions, finely chopped

Directions:

1. Heat the oven to 400 °F. Scrub the sweet potatoes and stab them with a fork a few times. Lay them on a baking sheet.
2. Bake for 60 to 75 minutes. Because sweet potatoes vary greatly in size, check them after an hour by stabbing with a long knife. If it goes through easily, they're ready. If not, bake longer.
3. Let cool for 15 minutes. Make a long cut along the top of each potato and open them gently, beating with a fork to fluff up the soft, orange middle.
4. Sprinkle with salt and pepper. Let each person add sour cream and scallions (or more salt and pepper) to their taste.