



## MABS' HASSELBACK SWEET POTATOES

Two sweet potatoes, peeled

Olive oil, salt, pepper

1 TB apricot jam

2 TB **MABS' ATOMIC MUSTARD**

\*optional 1-2 TB of your favorite spirit (I used bourbon)

Preheat oven to 425°.

Line cookie sheet with foil.

Make slices 1/8" apart in potatoes but not all the way through.

Place on pan and drizzle with oil, sprinkle with salt and pepper.

Bake 30 minutes.

Mix jam and Mabs' together.

Take potatoes from oven and gently separate slices with a fork.

Use pastry brush to coat with mixture, getting as much in between as possible.

Place back in oven for 15 minutes.

Remove from oven and pour liquor over top, back in oven for 15 mins.

Serve one half of a potato, fanning for presentation.