

Marinated Sweet Potato

Ingredients

- 1 sweet potato
- 1 cup water
- 2 tbsp soy sauce
- 2 tbsp rice wine (mirin)
- 2 tbsp rice syrup or honey
- 1 tbsp sugar
- 1 tsp sesame seeds

Method

1. Peel and dice the sweet potato.
2. Add the potato to a saucepan with water, soy sauce, wine, sugar, and syrup.
3. Bring it to the boil and then simmer for 20-30 minutes until the sauce has evaporated.
4. Sprinkle with sesame seeds to serve.

Revision #1

Created 10 December 2024 21:51:24 by Anna Pardee

Updated 10 December 2024 22:17:20 by Anna Pardee