

Traditional Tzimmes

Pareve

Time > 60 Minutes

Health & Allergies: Vegetarian

Ingredients:

- 1 large Spanish onion, cut in half or quarter rounds
- ¼ cup oil
- 1 lb. carrots, sliced in ½-inch rounds
- ½ lb. sweet potato, cubed
- 10 prunes, diced
- 1½ cups orange juice
- ½ cup honey
- ½ tsp. cinnamon
- ½ tsp. salt

Directions:

1. Sauté the onion in the oil over medium heat for about 20 minutes.
2. Add the rest of the ingredients and simmer for 1 hour, until vegetables are tender. Serve warm.

