



# BAKED SWEET POTATOES WITH BROOKWOOD SMOKED TURKEY BREAST AND BROOKWOOD PORK BELLY JAM



## INGREDIENTS

### SWEET POTATOES

4 Large Sweet Potatoes  
4 Tbsp Canola Oil  
4 Tbsp Sea Salt  
2 Brookwood Pit-Cooked Turkey Breast Roast (#16200), diced to ½" pieces, warmed or cold

### PORK BELLY JAM

2 Large Yellow Onions, diced  
1 Tbsp Canola Oil

1 tsp. Salt  
½ Cup Brown Sugar  
2 Tbsp Sherry Vinegar  
1 tsp Thyme  
1 tsp Ground Black Pepper  
Vinegar Based Hot Sauce, add to taste  
2 Cups Brookwood Smoked Pork Belly (#15016), diced  
½ Cup Water

### OPTIONAL TOPPINGS

Sour Cream  
Green Onion, sliced on a bias

## DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Thoroughly wash and dry sweet potatoes. Pierce each potato with a fork 3-4 times. Coat in oil and sprinkle generously with salt.
3. Place potatoes on a foil-lined baking sheet and bake for 45-55 minutes, or until easily pierced with a fork or knife.
4. While the potatoes are baking make the pork belly jam.
5. In a large skillet over medium heat, add oil then sauté onion with salt until soft and translucent, about 7-10 minutes.
6. Stir in brown sugar, sherry vinegar, thyme, pepper, hot sauce, and water. Stir for a couple of minutes until it is mixed well.
7. Add Brookwood Pork Belly and cook until the mixture is a brick-brown color and has a jam consistency, about 10-15 minutes.
8. After the potatoes are baked remove from oven and let rest for 10 minutes. Next, cut a slit lengthwise down the top of the potato—do not cut all the way to the end. Press on the ends to “pop open” the top of the potato and prepare for toppings.
9. Top with ½ cup Brookwood Smoked Turkey Breast and ¼ cup of Pork Belly Jam. Garnish with sour cream and green onion if desire. Serve and enjoy!