SWEET POTATO SALAD

3 sweet potatoes
1/2 red onion, diced
1/2 c of crumbled pancetta
2 green onions, sliced
1/2 c Emily G's Tipsy Onion and Garlic Jam
2 T apple cider vinegar



Preheat oven to 425°. Place potatoes, onions and pancetta on baking dish (don't crowd the dish) and drizzle with olive oil, salt and pepper to taste. Bake for about 25 minutes or until potatoes are roasted. Bring potatoes to room temperature and add green onion, cider vinegar and jam. Salt and pepper to taste.