

## **SWEET POTATO STEW**

1 cup chopped yellow onion	2 slices bacon, cooked and crumbled
1 cup chopped celery	1 cup 2% milk
1 cup grated peeled sweet potato	black pepper to taste
1 cup reduced-sodium vegetable broth	¼ cup minced parsley

1. Place onion, celery, sweet potato, broth and bacon in 4 ½ quart slow cooker. Cover. Cook on low for 6 hours.
2. Increase heat to high. Add milk, using just enough to bring stew to desired consistency. Add more water, if needed. Cook on high 30 minutes more or until hot.
3. Season to taste with pepper. Top with parsley.

*Makes 4 servings*