

Sticky Spicy Potatoes

Recipe By *Estee Kafra*



Cooking and Prep:  2.5 h

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Gluten Free

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

This is one of those recipes that you can't go wrong with. It's simple to make and goes well with fish, poultry, or meat. Recipe by Estee Kafra.

Ingredients (8)

Main ingredients

- 4-5 Idaho or Yukon potatoes, peeled and diced
- 1/3 cup sugar
- 6 tablespoons distilled vinegar
- 2/3 cup [Heaven & Earth Ketchup](#)

- 4 teaspoons oil
 - 2 tablespoons mustard
 - 3 heaping tablespoons prepared horseradish
 - 1/2 teaspoon cayenne pepper, or to taste
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Start Cooking

Prepare the Potatoes

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Place diced potatoes in a greased baking pan. In a separate bowl, combine the remaining ingredients and pour over diced potatoes. Mix well.
3. Cover and bake for 30 minutes. Lower oven temperature to 300 degrees Fahrenheit (150 degrees Celsius) and bake for another one to two hours, until potatoes are soft and baked through.

Credits

Photography: Lisa Monahan.

Food Styling: Chanie Nayman.