

EPICUREAN ESSENTIALS

Sweet Potato Ravioli

- 2 cups sweet potato casserole or souffle
- 1 package won ton skins
- 1 1/2 tablespoon butter, oil or margarine
- 1 large onion, thinly sliced
- 4 large garlic cloves, thinly sliced
- 1/2 - 1 teaspoon garam masala
- 1 teaspoon arrowroot powder
- 1 to 1 1/2 cups broth, either vegetable or chicken
- salt, to taste

Open package of won ton wrappers and keep covered with plastic wrap so they don't dry out. Drop about 1 1/2 teaspoons of sweet potato on the middle of each wrapper. Using your finger, brush water around the outside edge of one-half of the wrapper then fold over to make a pouch. Set aside and continue until the sweet potato mixture is gone.

Put on a large pot of water to boil for cooking the ravioli.

Meanwhile, melt the butter in a large skillet over medium heat and add the sliced onion. Cook until the onion begins to be translucent (about 10 minutes). Add the garlic and continue cooking just until the onion and garlic begin to get a little brown (about 10 more minutes). Add the garam masala and salt, to taste. Sprinkle in the arrowroot powder and stir thoroughly. Add the broth and allow to simmer. Check for seasoning and adjust if necessary. Keep sauce warm over low heat.

Salt your boiling water and drop in ravioli. Cook approximately 2-3 minutes or until wrappers are fully cooked and filling is hot. Drain and

add cooked ravioli to the sauce. Stir gently to coat the ravioli and serve immediately.

Serves 4

Optional add-ins:

To make this a more hearty dish add some sliced mushrooms and cook along with the onions. You can also add some chopped cooked poultry (roast duck is a wonderful pairing) along with the garlic.