

Sweet Potato Tortilla

4 large or 6 medium sweet potatoes, thinly sliced
6 medium or 9 small onions, thinly slivered
3 tbsps butter
6 apples, cored, sliced and covered with a bit of lemon juice to prevent browning
12 eggs
1 tsp cinnamon, $\frac{1}{2}$ tsp each of nutmeg and allspice
4 tbsps vegetable oil

1. Caramelize onions in butter (~1/2 to 1 hour on low heat)
2. Meanwhile heat large pot of salted water to boiling and blanch sweet potato slices for ~ 4 minutes (until softened but still firm) in two batches
3. Add apple slices to caramelized onions and heat for ~5 to 10 minutes on medium until softened and combined
4. Beat 6 eggs with $\frac{1}{2}$ of the spices and add $\frac{1}{2}$ of cooled sweet potato slices
5. Repeat with the other 6 eggs, $\frac{1}{2}$ of spices and $\frac{1}{2}$ of cooled sweet potato slices
6. Heat large shallow fry pan over medium to high heat and add oil when hot
7. Layer 1 batch of sweet potatoes and eggs in bottom of pan
8. Reduce pan to low to medium low heat
9. layer on onion/apple mixture
10. Add top layer of sweet potatoes and eggs
11. Cook for $\frac{1}{2}$ to 1 hour on medium low or low (watch for burning)
12. Finish in 350°C oven for ~1/2 hour