

Tzimmēs

4 large Sweet Potatoes, peeled and diced
1 Butternut Squash, peeled and diced
4 tart Apples, peeled, cored, and diced
½ lb Prunes, pitted and halved
1/3 cup Water
1/3 cup Red or Purple Grape Juice
1/3 cup Sugar
1 tsp. ground Cinnamon
½ tsp. ground Nutmeg
½ tsp. ground Ginger

Preheat oven to 350°F

Combine all ingredients, mix well to distribute the liquid evenly. Place in a large baking dish, cover tightly with foil or a lid.

Baked at 350* approximately 1 hour and 15 minutes, stir and return to oven, uncovered, bake an additional 15 to 30 minutes until vegetables are soft.