

## Curried Sweet Potato Cups

3 slices bacon, chopped small  
1 medium-sized sweet potato, peeled and diced (1/4")  
1-1/2 t Madras Curry powder  
1-1/2 t cilantro, dried  
Salt, pepper to taste  
1/8 C chicken or vegetable broth  
4 medium heads of Belgian Endive  
1/2 C greek yogurt  
1/2 t Garam Masala

Combine the greek yogurt and the Garam Masala, set aside. Cook the bacon in a nonstick skillet over medium heat until it has started to render some of it's fat, about 3 minutes. Add the sweet potato, curry powder, salt and pepper and cilantro to the pan. Stir well. After about 5 minutes, add the broth and continue to cook until sweet potato is tender and the bacon is crisp.

Meanwhile, slice the bottom 1/2" off of the endives so some of the outer leaves break free. Cut another 1/2" and break some more leaves free. Keep going until the leaves you're getting are too small. These are your "cups".

To serve:

Spoon about 1 teaspoon of the yogurt into the cups, spreading out over the bottom slightly so it can serve as a "glue" of sorts. Spoon about the same amount of sweet potato mixture over the top and arrange endive leaves on a platter.

### *Captain's Note:*

*Save the remaining endive leaves for salads!*