



SWEET POTATO GRATIN

Serves 4 - 6

4 tbsp (half stick) butter
4 – 6 Sweet Potatoes
Salt and pepper to taste

½ Cup Brown Sugar Mix
½ cup chopped Pecans

1. Preheat oven to 400°
2. Peel sweet potatoes and cut into large chunks and cover with water. Boil until tender (about 20 minutes). (Note – can also microwave by peeling, cutting into large chunks, and covering for 10 minutes in microwave on high)
3. Drain sweet potatoes and mash with 3 ½ tbsp butter
4. Remove 2 tbsp of brown sugar mix and set aside. Add remaining brown sugar mix to sweet potatoes
5. Use ½ tbsp of butter to coat your casserole pan
6. Put sweet potato mixture in casserole pan
7. Chop pecans to desired texture and put on top of sweet potatoes
8. Sprinkle remaining brown sugar mix on top of pecans
9. Bake 20 minutes – serve at desired temp