

Candied Sweet Potatoes

5 pounds of sweet potatoes or yams
3 cups dark brown sugar
1/4 cup orange juice
1/4 butter
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon allspice
1/2 teaspoon salt
1/2 teaspoon baking soda

Wrap potatoes in aluminum foil and bake in a preheated oven at 400 degrees for 30 minutes until tender. Let cool, then pull off peels. Cut into bite size chunks. Put them into a 9x13x2inch pan or 4 quarts.

In a large sauce pan melt butter, then add dark brown sugar, orange juice, ginger, cinnamon, salt, and allspice. Bring to a boil and mix until brown sugar is dissolved. Mix baking soda into hot mixture; when it swells, pour it evenly over potatoes.

Bake in a preheated oven at 350 degrees for 30 minutes and serve.

Servings: 20-25

Other Additions: Throw some marshmallow on top and bake. Add walnuts, pecans, raisins or other dried fruit. Instead of orange juice, add Brandy or Jack Daniels.

Brought by Dottie Beaver