



Yam and Cranberry Casserole

Ingredients:

8 Medium sweet potatoes
2 Cups fresh cranberries, rinses and dried
¼ Cup lightly toasted pecan pieces
1 Cup orange marmalade
½ Cup firmly packed light brown sugar
¼ Cup butter
¼ Cup honey
2 Tablespoons fresh orange juice
½ Teaspoon ground cinnamon
2 Tablespoons brandy or dark rum
Pinch grated nutmeg

Instructions:

1. Preheat oven to 350°. In a large saucepan, place sweet potatoes and enough water to cover. Bring to boil; reduce heat to medium, and cook until potatoes are tender. Drain and set aside. When potatoes are cool enough to handle, peel and halve them lengthwise. In 13x9-inch baking dish, place potato halves. Top with cranberries and pecans.

2. In a saucepan, combine the orange marmalade, brown sugar, butter, honey, orange juice, cinnamon, and nutmeg over medium heat. Cook, stirring frequently, until mixture becomes syrupy. Remove from heat, and stir in brandy or rum. Pour marmalade mixture over potato mixture, and bake 30 minutes or until bubbly. Serve warm.

Servings: 8-10