



Classic Candied Sweet Potatoes

INGREDIENTS

4 large sweet potatoes
1/3 cup butter
2/3 cup packed brown sugar
3 Tablespoons water
2/3 teaspoon salt

DIRECTIONS

1. Place whole sweet potatoes in a steamer over a couple of inches of boiling water, and cover. Cook until tender, about 30 minutes. Drain and cool.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Peel, and slice cooled sweet potatoes. Slice into 1/2 inch slices. Place in a 9x13 inch baking dish.
4. In a small saucepan over medium heat, melt butter, brown sugar, water and salt. When the sauce is bubbly and sugar is dissolved, pour over potatoes.
5. Bake in preheated oven for 1 hour, occasionally basting the sweet potatoes with the brown sugar sauce.