



Sweet Potato Casserole

INGREDIENTS

2 lbs. sweet potatoes
1/4 cup brown sugar
1/4 cup margarine or butter
1 cup (8 oz. can) crushed pineapple

Topping:

1 tbsp. brown sugar
1 tbsp. margarine or butter
1 tsp. water
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 1/2 cups miniature marshmallows
1/4 cup chopped pecans

DIRECTIONS

1. Wash sweet potatoes. Prick each 2 or 3 times with fork to allow steam to escape. Arrange in microwave oven at least 1" apart. Microwave at High (100%) until fork tender, 8 to 10 minutes. Cover and let stand 5 minutes.

2. Peel and slice sweet potatoes. Add 1/4 cup brown sugar and 1/4 cup margarine. Mash until no lumps remain. Mix in pineapple. Microwave at high (100%) for 2 minutes. Stir and set aside.

3. Place 1 Tbsp. brown sugar, 1 tbsp. margarine, 1 tsp. water, cinnamon, and nutmeg in small microwavable bowl. Microwave at High (100%) until margarine is melted, 1 to 1 1/2 minutes. Add marshmallows, toss to coat. Top sweet potato mixture with marshmallows. Microwave at High (100%) until marshmallows are melted and potatoes heated through, 2 to 4 minutes. Sprinkle with pecans.

Makes 4 to 6 servings

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