

Side Dishes

SWEET-POTATOES- CASSELROLLE

2 pounds sweet
potatoes

(3 cups mashed)

1/2 cup brown sugar

2 large eggs

4 tablespoons melted
butter

2 tbsp Grand Marnier

Topping:

1/4 cup brown sugar

4 tablespoons melted
butter

1/2 cup chopped
pecans

Scrub sweet potatoes and cut in half if large.

Boil in their jackets until tender.

Cool; slip the peels off and mash well.

Stir in sugar and salt. Whisk together the
eggs, milk, vanilla, and 4 tablespoons melted
butter.

Stir into the mashed sweet potato mixture
until smooth and well blended. Spoon the
mixture into a lightly buttered 2-quart baking
dish. Combine remaining ingredients; sprinkle
over the sweet potato mixture. Bake at 350°
for 35 to 45 minutes.

Serves 6 to 8.