

Candied Sweet Potatoes

Submitted by: Deanna Sents (Clarissa's mom!) McPherson, Kansas

2 pounds sweet potatoes (about 6 medium)
1/2 Cup packed brown sugar
3 tbsp. margarine or butter
3 tbsp. water
1/2 tsp. salt

Prepare and cook sweet potatoes. (Wash, but do not peel. Stovetop: Heat enough salted water to cover potatoes to boiling ((1/2 tsp salt to 1 cup water)). Add potatoes. Cover and heat to boiling. Cook until tender, 30 to 35 minutes; drain. Slip off skins if desired. Microwave: Prick similar size potatoes to allow steam to escape. Arrange about 1 inch apart in circle on paper towel in microwave. Microwave until tender, 8 to 9 minutes for 4 potatoes. Let stand one minute.

Cut crosswise into 1/2 to 1 inch slices. Stovetop: mix brown sugar, margarine, water and salt in 8 inch skillet. Cook over medium heat, stirring constantly, until smooth and bubbly. Add sweet potatoes slices; stir gently until glazed and heated through. Microwave: arrange potato slices in bowl. Add other ingredients, dotting margarine on top. Cook on lesser power until all ingredients are mixed and heated through.