

Dinah's Kitchen

Sweet Potato and Fresh Orange Casserole

Joy Philbin

- 4 Large Sweet Potatoes
- 2 Oranges
- 1 Stick of Butter (I used about 2 tablespoons)
- 1 Cup of Light Brown Sugar
- 1/2 Cup of Chopped Pecans
- 1 Tablespoon of Cornstarch
- 1 Cup of Orange Juice
- 3 Tablespoon of Maple Syrup
- 1/8 teaspoon Cloves

Bake potatoes in 350° oven until tender, approximately 25-30 minutes. Remove the potatoes and peel while still warm. Cut into 1/4" slices and set aside. Peel, then slice the oranges into 1/4" slices. Mix gently with potatoes.

Coat a 9x13 casserole dish with cooking spray and add the potato/orange mixture.

Meanwhile, melt butter in a saucepan over medium heat. Add brown sugar and pecans. Simmer 3 minutes. Pour sugar/pecan mixture over the top of the potato/orange mixture.

In a saucepan, mix the orange juice, cornstarch, maple syrup and cloves. Cook and stir until thick. Pour over potatoes and bake at 375° for 15 minutes.

Serves 4-6 as a side dish

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