

The McCutchen House
S C A L L O P E D S W E E T P O T A T O E S

INGREDIENTS

6 each sweet potatoes
4 Tbs. butter
½ cup light brown sugar
1 tspn. nutmeg, grated
¼ tspn. salt
½ cup pecans, chopped
1½ cups apples, sliced

(Serves 4)

DIRECTIONS

Place the sweet potatoes in cold water and boil until tender. Drain and peel while still warm and cut into ¼ inch thick slices.

Melt the butter and, while melting, stir in the brown sugar, nutmeg, and salt. Cook slowly until the sugar dissolves and forms a syrup.

Place a layer of sweet potato slices in a casserole dish and scatter some of the pecans over top. Spoon over some of the syrup, then add a layer of apples. Continue until all the products have been layered and used.

Cover the dish and bake at 350°F for fifty minutes. Uncover the casserole to allow the apples to brown slightly during the final fifteen minutes of cooking.