

Sweet Potato Casserole

Stacy Lundy

6 medium sweet potatoes

$\frac{2}{3}$ cup sugar

2 eggs, beaten

1 tsp. vanilla

$\frac{1}{2}$ cup butter

1 tsp. cinnamon

$\frac{1}{3}$ cup Pet milk (optional)

Topping:

$\frac{1}{3}$ cup firmly packed brown
sugar

2 Tbsp. flour

2 Tbsp. butter

Pecans, chopped

Boil sweet potatoes 45 minutes to 1 hour. Cool. Mash. Combine with sugar, eggs, vanilla, and butter. Beat until smooth. Spoon into greased 8x12-inch baking dish. Combine topping ingredients and sprinkle over potatoes. Bake at 350° for 30 minutes.

Orange Glazed Sweet Potatoes

Grandma's Recipe

2 lbs. sweet potatoes (about
6 medium)

$\frac{2}{3}$ cup sugar

1 Tbsp. cornstarch

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. grated orange peel

1 cup orange juice

2 Tbsp. butter or oleo

Parboil potatoes about 20 minutes; let cool, and peel. Preheat oven to 400°. Arrange cut pared sweet potatoes in ungreased 1 $\frac{1}{2}$ -quart casserole dish. In small pan, combine all ingredients and cook, stirring constantly, until mixture thickens and boils. Boil 1 minute. Pour hot mixture over sweet potatoes. Cover. Bake 1 hour, basting occasionally.