

Praline Yam Casserole *with Orange Sauce*

Grandma's Recipe

4 medium yams
2 eggs
¼ cup brown sugar
2 Tbsp. melted butter
1 tsp. salt
Pecan halves
¼ cup brown sugar
¼ cup melted butter

Orange Sauce:
⅓ cup sugar
1 Tbsp. cornstarch
⅛ tsp. salt
1 tsp. orange peel
1 cup orange juice
1 Tbsp. lemon juice
2 Tbsp. butter
3 dashes orange bitters

Cook yams until tender. Mash in large bowl. Beat in eggs, sugar, butter, and salt. Pour into 1-quart casserole dish. Arrange pecan halves over top. Drizzle with brown sugar and melted butter. Bake, uncovered, at 350° for 30 minutes. Serve with orange sauce.

Orange Sauce: Mix sugar, cornstarch, and salt; add orange peel, orange juice, and lemon juice. Bring to boil and cook until thickened. Remove from fire. Stir in butter and orange bitters.

Oven-Roasted Butternut Squash

Stacy Lundy

This is fantastic! You will love it!

1 large butternut squash,
peeled and cubed
Olive oil

Tony Chachere's Creole
seasoning

Peel butternut squash with a potato peeler. Cut in half and core out seeds. Cut squash into cubes. Place cubes in bowl and drizzle liberally with olive oil; toss to coat. Spread cubes out on a foil-lined cookie sheet and sprinkle liberally with Tony Chachere's Cajun seasoning. Toss to coat. Preheat oven to 400° and cook for 30 minutes.