



These luscious sweet potatoes are baked, peeled, sliced and baked again. The second time around the flavors of bourbon and orange are baked deep into their little sweet potato souls. If you like sweet potatoes, these are guaranteed to satisfy your cravings any time of the year.

If you take them to a Thanksgiving or Christmas dinner, you won't bring any home so make extra and leave some at home for yourself. You'll be glad you did!

Yield: 16 servings

3 pounds sweet potatoes
1 cup light brown sugar
2 ounces unsalted butter

1/4 cup orange juice
Orange zest, to taste
1/3 cup bourbon

Bake sweet potatoes until tender but still firm enough to hold together.

Peel baked potatoes and cut into 1-inch thick slices. Arrange slices in a buttered baking dish.

Simmer sugar, butter, orange juice, zest, and salt until sugar dissolved and syrup thickens.

Add bourbon to syrup.

Drizzle sweet potatoes with bourbon syrup.

Bake at 325 degrees F until syrup is reduced to a thick glaze (about 30 minutes).



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