

U The Lexingtonienne U

SWEET POTATO CASSEROLE

- 6 fresh, large yams*
- Butter. I say 1 stick for every 2 large yams. You do the math.
- 1 fresh orange (a juice orange, if you can find it)
- 1/2 C (approx) brown sugar, *not* firmly packed
- 1 tsp (approx) salt
- 1/2 bag (approx) mini marshmallows

**The number depends on how many people you are serving, but 1 large sweet potato per 2 people is about right.*

Preheat oven to 400. Rinse yams and pat dry. Wrap each yam tightly in aluminum foil and place on a large, rimmed baking sheet lined with foil. (The juices tend to drip out and are so sugary that they burn easily in the oven. All the foil is to help prevent this.) Bake until soft. Mine took about an hour and 45 minutes.

When the yams are cool enough to handle, peel them and discard the skins. Pulse the yams in a food processor until smooth. (Or use a food mill, potato ricer, or potato masher. I find that my Cuisinart works the best.) Transfer yams to a large bowl and add butter, sugar, salt, and the juice of the orange, allowing some of the pulp to get in there too. Taste to adjust for amounts of butter, sugar, and salt. If your yams come to room temperature, you may want to rewarm them slightly in the microwave or heat the butter for a few seconds so that it incorporates easily.

Spread into a lightly greased casserole dish and cover with aluminum foil. At this point you can either store the dish in the refrigerator for a day or two, or you can proceed as follows in order to serve the same day. Heat casserole (covered) in a 375-degree oven for about 45 minutes or until hot. Remove foil, sprinkle marshmallows on top in a single layer, and heat for about 5 more minutes or until marshmallows are lightly toasted.

