

Pecan Sweet Potatoes:

3 medium sweet potatoes

½ c fresh orange juice

1 Tbsp light brown sugar

¼ tsp cinnamon

¼ tsp nutmeg

¼ c chopped roasted pecans



Scrub sweet potatoes. Cut into thick rounds. Place in pan, rinse with cold water, drain water. Cover and cook over medium heat for 30 minutes. **DO NOT REMOVE LID.** In large mixing bowl combine potatoes with orange juice, brown sugar, cinnamon and nutmeg. Whip w/mixer on medium speed for approx 3 mins until thick and creamy. To serve, sprinkle with pecans.