

Tipsy Yam Casserole with Candied Ham

October 2015 – Serves 4-6

INGREDIENTS:

2 large yams, peeled and cubed or about 4-5 C yams when cubed.
2-3 T honey
6 T butter
2 T good brandy
½ T kosher salt
½ t allspice
1 C honey ham cut into small cubes
2 T brown sugar
1 t oil for greasing baking dish



DIRECTIONS:

Boil cubed yams until tender. Drain and place in a large glass bowl. Add honey, brandy, 4 T butter and kosher salt. Stir with a fork until blended but a little chunky. Spread into the bottom of a small glass casserole dish so that yams are at least 2-3 inches deep.

In a small saucepan melt 2 T butter. Add the brown sugar and stir to combine. Add the ham and let cook for about 3-4 minutes on medium low, to candy the ham. Spread the ham on the top of the yams in the baking dish, including all the butter/sugar mixture.

Cook in a 425 degree F oven for about 10 minutes or until there is some caramelization on the tips of the ham.

NOTE – if you want you can make the yam mixture and spread in casserole dish, cover and refrigerate for up to a day. Candy the ham at the last minute and top right before baking. In this case, take the yams out of the fridge about 45 minutes before cooking to bring to room temperature and cook for 15 minutes.

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