



## Yummy Orange and Honey Sweet Potato Casserole with Candied Pecans

Camine Pappas / Serves 8 – 10 / November 2019

### INGREDIENTS:

- 5 large round sweet potatoes peeled and cut into large chunks (about 8-9 Cups)
- 6 T salted butter
- 1/3 C honey
- ¼ t ground cardamom
- ½ t good cinnamon
- 2 t kosher salt
- 1/3 C fresh squeezed clementine or orange juice
- Zest from three Clementines or 1 large orange
  
- 2 C pecans, candied\*



### METHOD:

Put potatoes in large Dutch oven pan, cover with 12-14 C water. Boil until very soft. Drain. Put in bowl and add all other ingredients. Stir and blend well. Spread into a baking pan. Bake for 25 minutes at 375 degrees F. Top casserole with pecans, and put back in oven for 10 minutes. Serve.

*\*In a large saucepan melt 4 T butter and add ½ C loosely packed light brown sugar. Add the pecans and keeping heat fairly low let it all bubble for about 3 minutes watching carefully and stirring often. Pour out onto a sheet of parchment and sprinkle with kosher salt. Let harden. Break apart and use to top casserole.*

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