



---

## Uploaded to the VFC Website

▶▶ June 2014 ◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

---

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organizaton  
Tax ID #27-3820181  
CA Incorporation ID #3340400  
CA Dept. of Charities ID #: CT-0190794*

### ***If Veterans don't help Veterans, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

### **Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



## ***Candied Sweet Potatoes***

- 2 Lbs sweet potatoes
- 1/4 Cup butter
- 1/4 Cup maple syrup
- 1/3 Cup packed brown sugar
- 1/4 Tsp cinnamon

- 1) Cover potatoes with water, bring to a boil.
- 2) Lower heat and simmer for 25 minutes, until done.
- 3) When cooled, peel and cut into chunks.
- 4) Place in 2-qt baking dish.
- 5) In small saucepan combine remaining ingredients, cook and stir until mixture boils.
- 6) Pour over potatoes.
- 7) Bake at 350°F for 40 minutes.

Makes 6 Servings

