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▶▶ June 2014 ◀◀

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Candied Yams

3	Pounds garnet or ruby sweet potatoes (yams), peeled and cut into 2-inch chunks
	Salt
2	Cups orange juice
1-1 1/4	Cups brown sugar
1/2	Tsp ground ginger
1/2	Tsp cinnamon
4	Tbsp butter

- 1) Get a large pot of water boiling and add a generous pinch of salt. Boil the sweet potatoes for 5-10 minutes, or until they are not longer crunchy; you will finish cooking them in a moment. Drain and set aside.
- 2) Mix the remaining ingredients in a shallow, wide sauté pan and bring to a boil. Add the sweet potatoes and coat well with the sauce. Boil on high heat until the sauce reduces to a syrup, about 10 minutes. Serve hot.

Makes 6-8 Servings

