
Sweet Potato Balls (Hot)

Irven Myer Stevenson

Party Recipes from the Charleston Junior League - 1993

3 cups cooked and mashed sweet potatoes

3 tablespoons butter, melted

1/2 cup brown sugar

3/4 cup broken pecans

1 teaspoon vanilla

2 tablespoons sherry or bourbon

dash cinnamon

1 egg

crushed cornflake cereal

Preheat the oven to 325 degrees. Lightly butter a baking sheet.

Place the sweet potatoes into a large bowl. Add the butter, brown sugar, pecans, vanilla, sherry and cinnamon. Mix well. Beat in the egg.

Form the mixture into bite-size balls and roll in the crushed cornflakes.

Place the sweet potato balls on the prepared baking sheet. Bake for about 20 minutes.

Serve with toothpicks.

Yield: 36 balls

Appetizers

Per Serving (excluding unknown items): 664 Calories; 39g Fat (53.0% calories from fat); 7g Protein; 72g Carbohydrate; 0g Dietary Fiber; 305mg Cholesterol; 450mg Sodium. Exchanges: 1 Lean Meat; 7 1/2 Fat; 4 1/2 Other Carbohydrates.