

Sweet Potatoes with Grand Marnier

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 8

6 medium (3 pounds) sweet potatoes
3 tablespoons butter or margarine, melted
3/4 cup sugar
3 tablespoons Grand Marnier (or orange juice)
1 teaspoon grated orange rind
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 large egg, lightly beaten
1/2 can (14 ounce) sweetened condensed milk
1 cup firmly packed brown sugar
1 cup chopped pecans
1/3 cup all-purpose flour
1/3 cup butter or margarine, melted
1/4 teaspoon ground nutmeg

Preheat the oven to 425 degrees.

In a Dutch oven, cook the potatoes in boiling water to cover for 30 to 40 minutes or until tender. Drain. Let cool slightly.

Peel the potatoes and place in a large bowl. Add three tablespoons of butter and mash.

Add 3/4 cup of sugar, the Grand Marnier, orange rind, salt, nutmeg, egg and condensed milk. Mash again or beat at medium speed of an electric mixer until smooth.

Spoon the mixture into a lightly greased two-quart casserole.

In a bowl, combine the brown sugar, pecans, flour, butter and nutmeg. Sprinkle over the sweet potato mixture.

Bake, uncovered, for 30 minutes or until thoroughly heated, shielding with aluminum foil after 20 minutes to prevent excessive browning.

This is a great dish for company or entertaining. This dish can be prepared the day before and removed from the refrigerator 30 minutes or so before baking.

Per Serving (excluding unknown items): 573 Calories; 25g Fat (37.6% calories from fat); 6g Protein; 86g Carbohydrate; 4g Dietary Fiber; 65mg Cholesterol; 245mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Fruit; 4 1/2 Fat; 3 1/2 Other Carbohydrates.