



## Sweet Potato Casserole

from: **Tracy Kornet**

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### INGREDIENTS

- ♦ 6 large sweet potatoes
- ♦ 1/2 stick butter, softened
- ♦ milk (fresh or evaporated), slightly warmed or at room temperature
- ♦ brown sugar (optional)
- ♦ marshmallows

### DIRECTIONS

Peel potatoes and cut cross-wise into four equal pieces. Place potatoes in a steamer basket and steam until a fork can pierce easily. Remove from heat and place in a large bowl.

Heat oven to 350 degrees.

Add butter to potatoes and beat with an electric mixer, adding warm milk slowly until you reach mashed potato consistency. Add brown sugar for additional sweetness, if desired, and beat until blended. Put potato mixture into an ovenproof casserole dish, usually 8x8 inches or 8x11 inches, based on the size of the potatoes.

Cut marshmallows in half horizontally (kitchen scissors work well) and place on top of the potatoes, with sides just barely touching.

Place in oven and heat through until marshmallows are gently browned. Watch carefully to avoid burning! Remove and serve – serves 6 to 8 people.

Note: You can make the potatoes in advance by stopping before adding the marshmallows. Just reheat the potatoes as necessary before advancing. Also, rather than steaming, you can bake the potatoes in their skin. When fork-tender, scoop out the flesh – but watch your fingers!