

Classic Candied Sweet Potatoes

- Prep Time 15 min
- Total Time 50 min
- Servings 6

6 medium sweet potatoes or yams (2 pounds)
1/3 cup packed brown sugar
3 tablespoons butter or margarine
3 tablespoons water
1/2 teaspoon salt



Directions:

1. Scrub sweet potatoes, but do not peel. Place potatoes in 3-quart saucepan. Add enough water just to cover. Heat to boiling; reduce heat to low. Cover and simmer 20 to 25 minutes or until tender. Drain; cool slightly. Slip off skins. Cut into 1/2-inch slices.
2. Heat remaining ingredients in 10-inch skillet over medium heat, stirring constantly, until smooth and bubbly. Add potatoes. Gently stir until glazed and hot.