

Glazed sweet potato coins

1. Place sweet potatoes in a pot and add water to just cover potatoes. Bring to a boil; reduce heat and boil gently until potatoes are fork-tender, about 30 minutes. Peel while potatoes are still warm. Slice into 1/4" to 1/2"-thick circles and place in a baking dish.
 2. In a saucepan, whisk together brown sugar, cornstarch, and salt. Add butter, water, lemon juice, and lemon zest. Bring to a boil. Pour brown sugar mixture over potatoes, having enough liquid to just cover potatoes.
 3. Bake at 350 degrees until liquid is bubbly and has thickened somewhat, 40 to 45 minutes.
- Orange zest & fresh orange juice.