

## Hasselback Sweet Potatoes

4 small to medium sweet potatoes (yams)  
2 tablespoons melted butter  
1 stick butter, very thinly cut into slices  
1 jar marshmallow cream  
1/4 cup chopped walnuts  
1/4 cup packed brown sugar  
1 tablespoon melted butter



1. Preheat oven to 425°F.
2. Scrub the sweet potatoes and rub them all over with a little melted butter. Lay two chopsticks on either side of the potatoes, lengthwise, and slice the potatoes down until you hit the chopstick, spacing the slices about 1/4 inch apart.
3. Place a thin slice of butter in between every 3-4 slices of potato. Lay the sweet potatoes in a baking dish and place in the oven, uncovered. Bake for 50-60 minutes until tender. After 15 minutes brush/baste with the melted butter at the bottom of the baking dish every 10 minutes.
4. While the sweet potatoes are baking, combine the candied walnut ingredients in a bowl. Spread it out on a cookie sheet and add it to another rack in the oven. Bake for 3-4 minutes or until the brown sugar mixture has caramelized around the walnuts. Remove from the oven, cool, then break into bits.
5. When the sweet potatoes are done, transfer them to serving plates. Spoon some marshmallow cream over them and torch the marshmallow with a creme brulee torch until golden brown. Alternatively, increase the oven temperature to broil and return the spuds to the oven. Watch very closely so that it doesn't burn. Sprinkle the candied walnuts on top. Serve immediately.