

Becky's Sweet Potato Casserole

(Actually, Becky's mother's recipe. Becky gave me this recipe in 1973, she was 65 at the time, no telling how old this recipe is!)

6 - 8 Medium sweet potatoes

1 tsp. Each: Nutmeg, cinnamon, and ginger

2 Large navel oranges, use the juice and the rind

1 Cup molasses

1 Cup finely chopped pecans

1 stick of butter, softened

Large marshmallows for topping

Put whole potatoes in cold, salted water. Cover and heat to boiling. Boil for 30-35 minutes or until tender. Drain, let cool a bit, and slip off the skins.

Use part of the butter stick to grease the casserole dish. Juice the oranges and save the rind for zest.

Mash the peeled potatoes and combine with the nutmeg, cinnamon, ginger, juice from the oranges, a bit of finely grated orange peel (zest), molasses, pecans, and the remaining butter.

After mixing well, place the potato mixture in the greased casserole dish. Top with marshmallows spaced slightly apart (marshmallows will grow during baking).

Bake, uncovered, at 350F for 30 minutes or until marshmallows are browned and casserole is bubbly.

12 - 14 Servings