

# Candied Sweet Potatoes

## Ingredients:

### *Casserole:*

- 6 medium sweet potatoes, parboiled, peeled and halved lengthwise
- 1 c. light brown sugar
- juice of one navel orange (*optional*)
- 2 T. butter

## Directions:

In a large skillet, combine the sugar, orange juice, and butter.

Heat over medium heat until blended and smooth.

Add the sweet potatoes and simmer, uncovered, for about 20 minutes.

Baste and turn the potatoes frequently to glaze evenly.

Serve hot.