



Candied Sweet Potatoes

From: *The Perfect Thanksgiving Book* (Lorenz Books, 1995)

Yield: 8 servings

Prep time: 30 minutes

Total time: 1 hour

Ingredients

3 pounds sweet potatoes, peeled
3 tablespoons butter or margarine
½ cup maple syrup
¾ teaspoon ground ginger
1 tablespoon fresh lemon juice

Directions

Preheat oven to 375 degrees. Grease a large shallow baking dish.

Cut the potatoes in ½-inch slices. Cook them in boiling water for 10 minutes. Drain. Let cool.

Melt the butter or margarine in a small saucepan over medium heat. Stir in the maple syrup until well combined. Stir in the ginger. Simmer 1 minute, then add the lemon juice.

Arrange the potato slices in one layer in the prepared baking dish, overlapping them slightly. Drizzle the maple syrup mixture evenly over the potatoes.

Bake until the potatoes are tender and glazed, 30-35 minutes, spooning the cooking liquid over them once or twice while they are baking.