

Yam & Sweet Potato Casserole

Show:Oct 31st

Ingredients:Serves 8

1 1/4 lbs Yams, peeled & sliced thin
1 1/4 lbs Sweet Potatoes, peeled & sliced thin
1/4 cup Butter
1 cup Apple Cider or Orange-Pineapple Juice
1 Orange, zested and juiced
1/4 cup Ginger, chopped-candied or fresh grated
1/4 cup Golden Raisins
2/3 cup Brown Sugar
1/2 tsp Salt(I prefer the Kosher salt, which would be 1 tsp)

Procedure:

Preheat oven to 325°.

Slice the 1/4 lb yams and 1/4 lb sweet potatoes very thin. Shingle the slices in a well-buttered casserole dish. Pour in the cup of juices, including the orange juice and sprinkle the zest, 2 Tbl ginger, 2 Tbl raisins and 1/3 cup brown sugar over the surface and add discriminate dollops of butter (2 Tbl) over the top.

Repeat the same for more layer on top until all potatoes are used. Cover top with parchment paper and then cover the whole dish loosely with foil and bake until they are very tender, about 40-minutes. Season with salt to taste.

[« Back to List of Recipes](#)

