

## CANDIED YAMS WITH MARSHMALLOWS

RECIPE BY DARIAN BRYAN

Yields: 15 servings (or 1 cup)

- 5 pounds orange-fleshed **sweet potatoes**
- 2/3 cup packed **brown sugar**, light or dark
- 1 stick **unsalted butter**
- 1 Tbsp ground **cinnamon**
- 1 Tbsp ground **nutmeg**
- ½ Tbsp ground **ginger**
- 1 ½ tsp **vanilla extract**
- 4 cups **mini marshmallows**, more or less as needed

**| Preparation |** Preheat the oven to 375°F. Butter a 9 x 13 x 2-inch baking pan or shallow 3-quart casserole.

Peel the sweet potatoes and cut them into 3/4-inch cubes. You should have about 10 to 12 cups when finished. Arrange in prepared baking pan.



In a saucepan, melt the butter and combine the brown sugar, cinnamon, nutmeg and ginger and then place it over medium heat. Bring the mixture to a boil; stir until sugar is dissolved, about 7 to 8 minutes. Stir the vanilla extract into the sauce mixture and pour evenly over the sweet potatoes. Mix it all together, cover the baking pan tightly with foil and bake for 45 minutes.

Remove foil from baking pan, use a fork or knife to check the doneness of the potatoes; they should be tender and the liquid syrupy.

Increase the oven temperature to 450°F. When the oven has reached 450°F, cover the sweet potatoes with the miniature marshmallows and return the pan to the oven and bake uncovered for about 3 to 5 minutes, or until the marshmallows are partially melted and golden brown.