

Sweet Potatoes for Two

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Ready In: 40 Minutes

Yields: 2 servings

INGREDIENTS:

2 sweet potatoes, cooked and peeled

1/2 cup packed brown sugar

2 tablespoons butter or margarine

2 tablespoons water

1/4 teaspoon salt

1 dash ground nutmeg or ground mace

DIRECTIONS:

1. Slice sweet potatoes into an 8-in. pie plate; set aside. In a saucepan, combine brown sugar, butter, water and salt; bring to a boil. Pour hot syrup over potatoes. Bake, uncovered, at 350 degrees F for 30 minutes, basting occasionally, or until syrup thickens and potatoes are glazed. Sprinkle with nutmeg or mace.