

Candied Sweet Potatoes (with marshmallows)

Fresh Sweet Potatoes OR Canned Sweet Potatoes, drained	2 ½ to 3# two 18 ounce cans
Brown Sugar	¼ cup (packed)
Unsalted Butter	3 - 6 tablespoons
Marshmallows	As needed

1. To cook raw sweet potatoes, wash and peel them. Cut off any hard woody parts and the ends. Then cut them into quarters or cubes (to speed up cooking process). Cook in boiling water for 25 to 30 minutes or until fork tender. If using canned sweet potatoes you can skip this step.
2. Transfer the potatoes to a deep stock pot along with the brown sugar and butter. Gently stir to combine. Cook for about 20 - 30 minutes over medium high heat stirring occasionally once the butter and sugar melt.
3. Transfer the potatoes to an oven safe serving dish, like a pyrex casserole dish or ramekins, and top with marshmallows. Place in a 350-400 degrees F oven until marshmallows brown (doesn't take long!). Serve immediately.