

BOURBON SWEET POTATOES

Thanks to Steve and Mimi Kirstein, *BOWA*



INGREDIENTS

- 4 - 6 sweet potatoes peeled and sliced 1/2-inch thick
- Coarse salt and freshly ground pepper
- 1/2 cup firmly packed light brown sugar
- 4 tablespoons butter plus more for the baking dish
- 1/2 cup bourbon
- 2 tablespoons sorghum or maple syrup



PREPARATION

1. Preheat oven to 350 degrees.
2. Butter oven-proof casserole dish.
3. Arrange sweet potato slices in prepared dish and season with salt and pepper.
4. In a large saucepan combine sugar, butter, bourbon and syrup then bring to a boil over medium-high heat. As soon as the sauce is boiling, pour it over the sweet potatoes.
5. Bake the casserole, basting and turning the potatoes occasionally, until the sweet potatoes are tender, about 45 to 60 minutes.