



Candied Yams

Ingredients:

2 large cans Yams or 4 sweet potatoes
¼ cup butter
½ cup packed brown sugar
2 Tlbs molasses
¼ cup orange juice concentrate
1 small can crushed pineapple, drained
¼ tsp cinnamon
1 tsp [Gammy's Spice Seasoning Mix](#)
10 miniature marshmallows



Directions:

Preheat oven to 350°F

Combine brown sugar and butter in a skillet over medium-high heat, stirring until the butter has melted and the mixture begins to bubble.

Slowly add the orange juice, stirring the glaze until it is completely smooth.

Add next remaining ingredients (including marshmallows), mixing well.

Add the yams and reduce the heat, stirring the mixture while it cooks for 10-15 minutes or until the sweet potatoes are completely coated and the sugar has begun to caramelize.

Pour the sweet potato mixture into a Pyrex baking dish. Do not cover.

Bake for 20-30 minutes or until the bubbly and thickened. Slightly cool (sauce will thicken as it cools), and serve warm.

*If using sweet potatoes:

Peel and slice the sweet potatoes into chunks, then place them in boiling water and allow them to cook until tender. Drain the sweet potatoes. Continue with step 2.