

Brandy Sweet Potatoes

Yield: 4-6 servings

$\frac{1}{2}$ cup raisins (can substitute for golden raisins, too)

$\frac{1}{4}$ cup brandy

4 medium sweet potatoes, boiled until just tender
then peeled and sliced into $\frac{1}{4}$ inch slices

$\frac{2}{3}$ cup brown sugar

$\frac{1}{4}$ teaspoon cinnamon

2 tablespoons water

$\frac{1}{4}$ cup butter

a little butter for baking pan

Preheat oven to 350 degrees. In a small bowl, let the raisins soak in the brandy for 20 minutes. Grease a shallow baking pan with butter and layer sweet potato slices. In a saucepan, combine brown sugar, cinnamon, water and $\frac{1}{4}$ cup of butter and bring to a boil. Add the raisins and brandy and pour mixture over sweet potatoes. Bake uncovered for approximately 40 minutes, basting with juices.

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