

Dessert for dinner: Sweet potato casserole

Submitted by Jeremy Macmahon

2-3 Large cans of sweet potato (or yams, which I prefer), reserve ½ cup of liquid from cans, discard the rest

2 Cans apricots in juice, reserve ½ cup of liquid from cans, discard the rest

½ Cup orange juice

¼ Cup sugar

1 Teaspoon cinnamon

3 Tablespoons cornstarch

Microplaned rind of one orange

Pecans, the more the merrier

The choice between 2 or 3 cans of sweet potatoes comes down to how sweet you want it. Use 3 cans if you prefer it to not be overly sweet.

Preheat oven to 350°F.

Mix drained sweet potatoes, apricots, pecans in a 9x13 casserole dish.

Combine orange juice, sugar, cinnamon, cornstarch, orange rind in small pot, bring to a boil over medium heat. Reduce heat to low and simmer for 2 minutes. Make sure to mix thoroughly with a whisk during this process, both to prevent scorching and to break up any clumps of cornstarch. This mixture will be very hot and very thick when ready, be careful.

Pour mixture over sweet potatoes in the casserole dish, gently move things around with a spoon to let mixture coat most of the sweet potatoes.

Bake the casserole in the oven for 30 minutes, uncovered. Allow to rest 5 minutes before gorging upon.