

Gourmet Sweet Potatoes

16 ounces canned sweet potatoes
1/2 cup unsalted butter
1/4 cup brown sugar
1/2 cup orange juice
1/4 teaspoon garlic powder
1/4 teaspoon black pepper
1/4 teaspoon kosher salt
1/3 cup Tennessee Gourmet® Snappy Pepper Jelly
8 – 10 small marshmallows
1/3 cup pecans or walnuts

Preheat oven to 350° F. Drain and slice canned potatoes. Place in 12-inch by 9-inch baking pan.

In a medium saucepan, melt butter and brown sugar. Add orange juice, garlic powder, pepper, salt, and Snappy Pepper Jelly. Heat until smooth. Pour heated mixture over potatoes. Bake, uncovered, for 45 minutes.

After 45 minutes of baking, top with pecans or walnuts and marshmallows. Continue baking until marshmallows are golden brown.

Note: Most people interchange “yam” and “sweet potato” when although they are two different vegetables.

Yams have thick skin and flesh that is white, orange or purple. They are native to Asia and Africa. Yams are usually boiled, baked, fried as chips, or grated and steamed for breads and cakes. They are rarely found in U.S. markets.

Sweet potatoes One variety has tan skin and dry yellow flesh. The other, darker-skinned variety has sweet orange flesh and is often called a yam. Sweet potatoes are what most people in the United States eat.