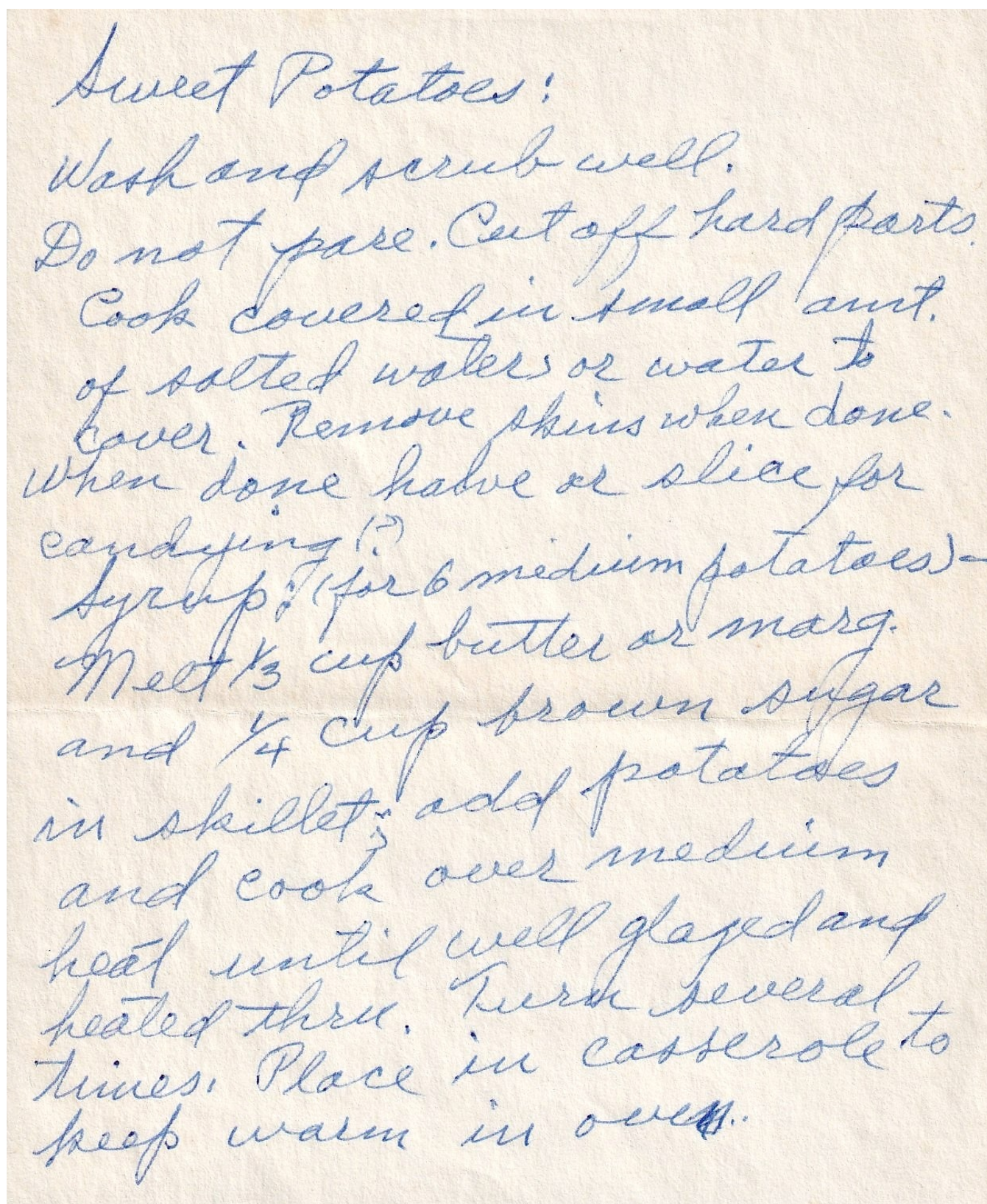


Sweet Potatoes



Recipe Bio

This handwritten Sweet Potatoes recipe starts simply enough—scrub, cook and peel—but then the butter and brown sugar come out. The potatoes are sliced and turned in the skillet until warm and well glazed, a method the writer pauses to call “candying(?)” as though she isn’t entirely convinced that’s the right word for it. Whatever you call it, butter and brown sugar have a pretty good track record with sweet potatoes.

Recipe Transcript

Sweet Potatoes:

Wash and scrub well.

Do not pare.

Cut off hard parts.

Cook covered in small amt. of salted water or water to cover.

Remove skins when done.

When done halve or slice for candying(?)

Syrup (for 6 medium potatoes)-

Melt 1/3 cup butter or marg. and 1/4 cup brown sugar in skillet add potatoes and cook over medium heat until well glazed and heated thru.

Turn several times.

Place in casserole to keep warm in oven.