



SWEET POTATOES ROASTED IN BRANDY SYRUP

24 Portions

2 Gallons BRIGHT HARVEST CENTER
CUT SWEET POTATOES
1 Quart DARK CORN SYRUP
1 CUP BUTTER
2 Tbsp. BRANDY FLAVORING
2 tsp. GROUND GINGER
½ tsp. GROUND NUTMEG

Weights

10 lbs. BRIGHT HARVEST CENTER
CUT SWEET POTATOES
1 Quart DARK CORN SYRUP
½ lb. BUTTER
2 Tbsp. BRANDY FLAVORING
2 tbs. GROUND GINGER
½ tsp. GROUND NUTMEG

METHOD:

1. PLACE FROZEN SWEET POTATOES IN A 20x12x2 INCH PAN; COVER AND BAKE AT 400 DEGREES FOR 30 MINUTES.
2. COMBINE REMAINING INGREDIENTS IN HEAVY SKILLET AND BRING TO A BOIL; COOK AND STIR 5 MINUTES.
3. POUR OVER SWEET POTATOES AND STIR TO COAT.
4. RETURN TO OVEN AND BAKE 20 MINUTES OR UNTIL MIXTURE BUBBLES. SERVE HOT.

SERVING SIZE: APPROX. 6 OUNCES