



ORANGE SWEET POTATOES WITH PRALINE TOPPING

<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>
BRIGHT HARVEST CANDIED SWEET POTATO PATTIES, 1.5 oz, PARTIALLY DEFROSTED	4 lb. 8oz.	48 Each
ORANGE JUICE, FRESH		1 1/3 Cup
ORANGE ZEST, GRATED ORANGE RIND		2 Tbsp
LIGHT RUM		½ Cup
DARK BROWN SUGAR	8 oz.	1 Cup
SALT		1 tsp
GROUND GINGER		1 tsp
BLACK PEPPER		½ tsp
LARGE EGG YOLKS		6 Each
 <u>TOPPING:</u>		
DARK BROWN SUGAR	8 oz.	1 Cup
CHOPPED PECANS	12 oz.	3 Cups
GROUND CINNAMON		1 tsp
MELTED BUTTER	8 oz.	

METHOD:

ARRANGE SWEET POTATO PATTIES IN 12x20 STEAM TABLE PAN, OVERLAPPING SLICES SLIGHTLY TO FIT SINGLE LAYER. COMBINE ORANGE JUICE, ZEST, RUM, BROWN SUGAR, SEASONINGS AND YOLKS. MIX UNTIL BLENDED, POUR EVENLY OVER PATTIES.

METHOD FOR TOPPING:

COMBINE BROWN SUGAR, PECANS, CINNAMON AND BUTTER. MIX UNTIL BLENDED, POUR EVENLY OVER PATTIES. BAKE AT 350 DEGREES UNTIL BROWNEED AND BUBBLING, ABOUT 1 HOUR. COVER AND HOLD WARM FOR SERVICE. PORTION 2 PATTIES WITH SAUCE AND TOPPING FOR EACH SERVING.

SERVING SUGGESTION: SERVE WITH DUCK, HAM, A OR ANY PORK OR POULTRY DISHES

YIELD: 24 SERVINGS, 2-1.5 oz SWEET POTATO PATTIES