

Sweet Potato Casserole with Marshmallow Topping

Ingredients

- 1 40-ounce can yams (whole sweet potatoes in heavy syrup)
- 1 8-ounce can crushed pineapple
- 1/4 cup brown sugar
- 2 tablespoons butter
- 1 6-ounce can frozen orange juice concentrate
- 1 10-ounce bag (or larger) of large or small sized marshmallows

Directions

1. Drain yams, saving juice. Add yams to blender and use 2 tablespoons of reserved juice to mash yams.
2. Combine crushed pineapple (undrained), brown sugar, butter and orange juice in a large bowl. Add mashed yams and mix well.
3. Bake in 1 quart casserole uncovered at 350 degree for 20-30 minutes.
4. Right before serving, arrange marshmallows over the top and return to oven for 2-3 minutes, checking regularly till marshmallow are light to golden brown.

Submitted by MaryBelle Sposato