

CANDIED YAMS

By Chef Charles Nichols

Tender sweet potatoes coated in a buttery, sweet glaze.



YIELDS

2 Half Pans



DIRECTIONS:

- 1 Preheat the oven to 350F degrees. Grease 2 half-size baking pans.
- 2 Slice Sweet Potatoes into manageable 1" pieces and place in half pans.
- 3 In a large saucepan, slowly melt Butter and whisk in Granulated Sugar until completely dissolved.
- 4 Add Maple Syrup, Cinnamon, Nutmeg, Vanilla, and Salt to mixture and stir over medium heat until liquid is simmering and slightly thickened.
- 5 Pour mixture evenly over the two pans of Sweet Potatoes and gently mix, coating all the Sweet Potatoes being careful not to mash or crush any Sweet Potatoes.
- 6 Top with Brown Sugar and bake until edges are brown and Sweet Potatoes are fork tender.

INGREDIENTS:

- 2 cans Cut Sweet Potatoes, drained **(65459)**
- 4 cups Unsalted Butter **(417808)**
- 3 cups Granulated Sugar **(627877)**
- 2 cups Brown Sugar **(628818)**
- 2 tbsp Ground Cinnamon **(616524)**
- 2 tsp Ground Nutmeg **(621110)**
- 1/2 cup Maple Syrup **(631770)**
- 1 tbsp Vanilla Extract **(111518)**
- 1 tsp Kosher Salt