

Candied Sweet Potatoes

6-10 Sweet Potatoes

Brown Sugar

Butter

Peel sweet potatoes and cut into bite sized cubes. Boil in salted water until done. Pierce with a fork to determine doneness. Don't over cook. Drain.

In a large skillet melt butter (start with half a stick and add more if needed) and add 3/4 cup of brown sugar. Make a syrup that will cover all of the sweet potatoes.

Add sweet potatoes to skillet and coat with butter and sugar. Place candied potatoes into a serving bowl. Serve hot.