

ERIC'S MOM'S THANKSGIVING SWEET POTATOES

INGREDIENTS

- 6 large sweet potatoes or yams
 - 6 large navel oranges
 - ¼ cup white vinegar
 - Can crushed pineapple, undrained
 - ¼ cup melted butter
 - 1-½ tsp. salt
 - ¼ tsp. cinnamon
 - ⅛ tsp. nutmeg
 - Parsley sprigs
 - Can whole cranberry sauce
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PREPARATION

Preheat oven to 300°F.

Mix ingredients: Scrub potatoes. Cover them with boiling water in large saucepan; cook covered for 30 to 35 minutes or until tender. Drain well. Peel potatoes and mash with a masher or electric mixer. Halve oranges, scooping out pulp to keep rinds in tact. Place rinds in a large bowl; cover with hot water and add vinegar. Drain after 5 minutes. Blend pineapple, butter, salt and spices into the potatoes. Scoop mixture into the reserved orange rinds.

Bake: Place oranges in casserole dish and bake at 300 degrees for 20 minutes. Garnish with cranberry sauce and parsley before serving.

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