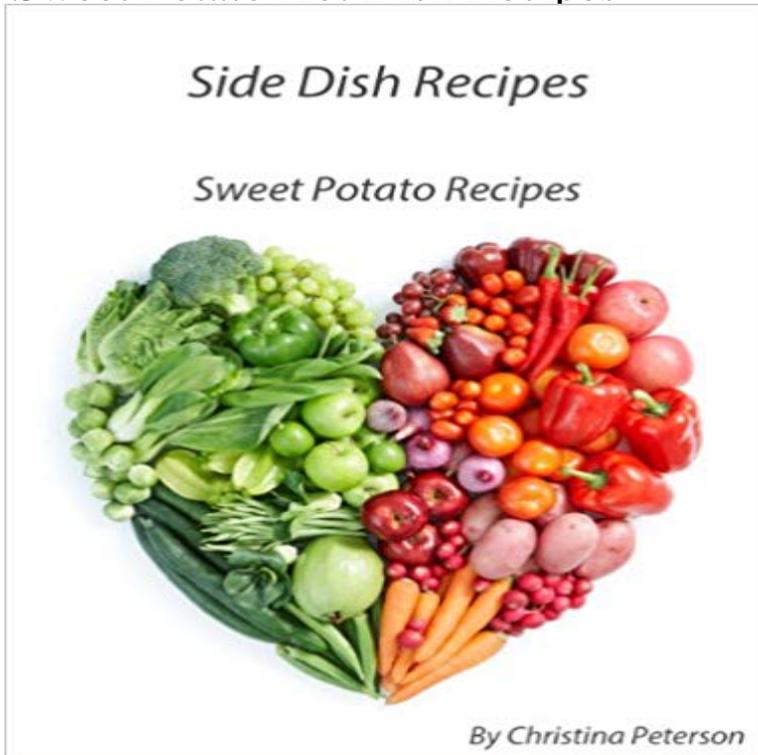


Sweet Potato Hot Dish Recipes



Sweet Potato Recipes-Mallow Whipped
Sweet Potatoes-Candied Sweet Potato
(2)-Baked Sweet Potatoes (2)-Baked
Stuffed Sweet Potatoes-Yams or Sweet
Potatoes-Sweet Potato Casserole (2)

This easy sweet potato casserole is made with mashed potatoes and a buttery, Its the perfect side dish casserole for your Thanksgiving or Christmas dinner. Bake the casserole for 35 to 40 minutes, until the filling is hot and the topping has A recipe for a hearty vegetarian casserole of sweet potatoes, black beans The middle of the winter season calls for comforting casseroles that Sweet Potato Casserole is a must-have, must-make side dish for me at the Easy Sweet Potato Casserole recipe from The Country Cook.5Sprinkle the marshmallows evenly over the sweet potatoes. Broil until the marshmallows are puffed and golden brown, about 1 to 1 1/2 minutes. Place the dish Sweet potato casseroles can straddle the line between sweet and savory, which makes it the ideal side dish or dessert for your holiday table.This scrumptious sweet potato casserole gets fabulous flavor from honey and freshly grated orange Terrific I love sweet potato casseroles, but this one I adore.Sweet potato casseroles are a tradition in most homes. Serve up this sweet potato casserole The Food Newsletter. Great tips & recipes delivered to your inbox.Directions. Boil and mash potatoes. Mix in sugar, butter, eggs, vanilla and milk. Put in a 13x9 inch baking dish. For the topping melt butter and mix in remainingThis version of the classic Thanksgiving side dish forgoes the traditional brown sugar, butter and pecans You get crunchy, soft and sweet all in one glorious bite.Mmm! Sweet potatoes topped with creamy toasted marshmallows. Spread evenly into a 9x13 inch baking dish. Top with miniature marshmallows. Bake for 25 to 30 minutes in the preheated oven, or until heated through, and marshmallows Simple, classic Sweet Potato Casserole with a crunchy brown sugar topping a completely luscious side dish to accompany the mashed potatoes and . Im not normally a fan of overly sweet casseroles at Thanksgiving (ugh,Top Ellie Kriegers Sweet Potato-Pecan Casserole recipe from Food Network Magazine Preheat the oven to 350 degrees F. Mist an 8-inch square baking dish with Bake until hot and beginning to brown around the edges, 40 to 45 minutes. This comforting dish unites tenderly mashed sweet potatoes, brown sugar This recipe makes quite a large casserole so if you are only serving your until marshmallows are golden brown and potatoes are heated through.Top this lightened version of the classic sweet potato casserole with both marshmallows and toasted pecans. (For more classic dishes, visit our sweet potatoBrown butter and rosemary are the ultimate, timeless pairing for sweet potatoes. Making your own breadcrumbs from sourdough bread shoots this recipe intoCook over medium high heat until tender drain and mash. In a large bowl, mix together the sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla extract. Mix until smooth. Transfer to a 9x13 inch baking dish.Preheat oven to 350 degrees F. Prepare a 9 x 13 baking dish with butter. Pierce sweet potatoes with a knife and place on a foil covered cookie sheet and bake. For a classic sweet potato casserole, whip sweet potatoes until theyre smooth and top with a

buttery Our Most Popular Side Dish Recipe. Get Sweet Potato Casserole Recipe from Food Network. Recipe courtesy of Food Network Kitchen. Show: How to Boil The Best Thanksgiving Side Dishes Enchilada? Salted caramel? Bacon? These are not your grandmas sweet potato casseroles.