

VEGETABLES & SIDE DISHES

SWEET POTATO CASSEROLE

1/2 c. ALAGA Cane Syrup
1 c. packed brown sugar
1 stick butter
1/4 c. granulated sugar
1/2 tsp. cinnamon
1/4 c. ALAGA Butter Maple Pancake Syrup
1/2 tsp. allspice
1/2 tsp. vanilla
4 lg. baked sweet potatoes
1 large can pineapple tidbits(drained)
1 c. pecans
marshmallows

Peel and slice cooled potatoes. In a lightly greased casserole dish, place the potatoes, pineapple bits and pecan pieces in layers. Combine remaining ingredients in medium saucepan and bring it to a boil, stirring constantly for 8 to 10 minutes. Pour liquid over potatoes, cover with marshmallows and place in 400 degree oven to lightly brown the marshmallows.