



## Orange Candied Sweet Potatoes

Makes: 7 servings

Prep Time: 10 minutes

Total Time: < 90 minutes

### Ingredients

- **4 pounds** sweet potatoes (about 2 large)
- **½ cup** sweet orange marmalade
- **½ cup** orange juice
- **¼ cup** firmly packed light brown sugar

### Directions

1. Peel sweet potatoes. Place in large saucepan with water to cover. Bring to a boil; reduce heat. Simmer, uncovered, 20 to 25 minutes or until potatoes are not quite tender when pierced with a knife in the center. Drain potatoes; cool until easy to handle.
2. Cut potatoes into chunks. Add to large skillet or saucepan. Combine marmalade, orange juice and brown sugar in small bowl, stirring until sugar is dissolved. Pour over sweet potato chunks.
3. Bring to a boil; reduce heat. Simmer, uncovered, on low to medium heat 25 to 30 minutes or until potatoes are well glazed, turning chunks over occasionally. Serve with remaining glaze spooned over sweet potatoes.