



Sweet Potato Casserole

Makes: 10 servings

Prep Time: < 15 minutes

Total Time: < 60 minutes

Ingredients

- **4** large sweet potatoes (about 5 pounds), peeled and cut into 1-inch pieces
- **1- $\frac{3}{4}$ teaspoons** salt, divided
- **$\frac{1}{2}$ cup** (1 stick) butter, cubed, softened
- **1 cup** evaporated milk
- **$\frac{1}{4}$ cup** packed brown sugar
- **1 teaspoon** ground cinnamon
- **$\frac{1}{8}$ teaspoon** ground red pepper
- **1- $\frac{1}{2}$ cups** miniature marshmallows
- **$\frac{1}{2}$ cup** coarsely chopped pecans

Directions

1. Preheat oven to 350°F. Grease 13x9-inch baking dish
2. Place potatoes and 1 teaspoon salt in large saucepan or Dutch oven. Cover with water. Cover and bring to a boil over high heat. Reduce heat to medium-low; simmer, uncovered, 15 to 20 minutes or until potatoes are very tender
3. Place potatoes in large bowl. Mash until smooth. Stir in butter, evaporated milk, brown sugar, cinnamon, remaining $\frac{3}{4}$ teaspoon salt and red pepper until well blended. Spread in prepared baking dish.
4. Cover baking dish with foil. Bake 25 minutes. Uncover and remove from oven. Scatter marshmallows and pecans over top. Let stand 5 minutes. Bake 5 minutes or until casserole is hot and marshmallows are toasted. To brown marshmallows, place under broiler 30 seconds to 1 minute.