

PRALINE SWEET POTATOES

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This delicious Thanksgiving side dish can be prepared the day before.

Ingredients:

- ¼ cup butter
- 2T vegetable oil
- 2 lbs sweet potatoes, peeled and cut into ½ inch cubes (2 – 3 large sweet potatoes)
- 2 granny smith apples cut into ½ inch cubes
- ¼ cup sugar
- ¼ cup firmly packed brown sugar
- ¼ cup pecans, chopped
- ¼t cinnamon
- 1/4t salt
- 2T water

Melt 2 tablespoons of butter in large skillet over medium heat. Add 1 tablespoon of oil to keep the butter from burning. Add sweet potatoes, cover and cook for 5 minutes or until golden. Mix potatoes and reduce heat, add salt, cover and cook 5 more minutes. Remove potatoes from skillet.

Melt the remaining 2 tablespoons of butter and 1 tablespoon of oil in the skillet. Add apples and cook for 10 minutes, mixing occasionally. Return potatoes to skillet.

Add sugar, pecans and cinnamon, tossing to coat. Add water stirring to loosen brown particles. Cook 5 – 10 minutes or until potatoes and apples are glazed and tender. Enjoy!

