Sweet Potato Casserole recipe by: Shannon Wilson, executive chef

Potatoes:

2 1/4 pounds of sweet potatoes or yams, peeled and chopped

1 cup half and half

3/4 cup packed brown sugar

1 teaspoon of salt

2 teaspoons of vanilla extract

2 large eggs

Topping:

2 cups of mini marshmallows

1 cup a/p flour

1/2 cup packed brown sugar

1/2 teaspoon salt

4 tablespoons chilled butter, cut into small pieces

1 cup chopped pecans, toasted

- 1. preheat oven to 375`
- 2. Boil potatoes till tender about 20 minutes (do not overcook!) Drain and cool slightly
- 3. In a large bowl add potatoes and next 4 ingredients beat with a mixer on medium speed. Add eggs, beat well. (don't be nervous if mixture is a little thin) Scrape into a 13x9-inch baking dish coated with pan spray.
- 4. Topping: Sprinkle marshmallows of potatoes. lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, sugar, & salt in a medium bowl. Cut in butter with a pastry blender or 2 knives until mixture looks like corse meal. Stir in pecans, and sprinkle over potato mixture and marshmallows. Bake at 375° for 30 to 35 minutes or until golden brown. **Yield: 16 servings**

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