

Our State eats

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Candied Sweet Potatoes

Yield: 6 servings.

- ½ cup unsalted butter**
- 4 sweet potatoes, peeled and cut into ¼-inch slices (about 3½ cups)**
- 2 cups white sugar**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ground nutmeg**
- ½ teaspoon salt**
- 1 tablespoon vanilla extract**
- Juice from ½ orange**

Melt butter in a heavy skillet over medium heat. Add potatoes.

In a bowl, mix sugar, cinnamon, nutmeg, and salt; pour over potatoes and stir until well combined. Cover the skillet, reduce heat to low, and cook, stirring occasionally, until potatoes are caramelized and tender, about 1 hour.

Stir in vanilla. Just before serving, squeeze orange juice over sweet potatoes. Serve hot.



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