

Candied Sweet Potatoes

5 TBSP. MARGARINE OR SALTED BUTTER

3-4 SWEET POTATOES 1/2 TSP. SALT

1/4 CUP BROWN SUGAR TOTAL.

Peel and wash potatoes. Slice sweet potatoes in 1/4 to 1/2-inch slices. Place in medium saucepan. Add 1/8 cup packed brown sugar, 3 tbsp. butter and salt. Add water to top of potatoes. Put on stovetop-bring to a boil. Boil until potatoes are tender (should take about 12 minutes). Add 2 tbsp. butter & 1/8 cup brown sugar unpacked. Simmer slow until sticky glaze forms. Cover until ready to serve. Serve warm. *Serves 4*

Creamed Potatoes

2.5 LB. RUSSETT POTATOES

WATER

1 TSP. SALT

1/4 TSP. PEPPER

1/2 CUP OF MILK

4 TBSP. BUTTER OR MARGARINE

1/4 CUP OF SOUR CREAM

Peel potatoes, rinse, and cut into small cubes so they cook well. Place in medium saucepan, cover with water and boil on medium heat for 30 minutes. Drain. Add remaining ingredients and use a hand or stand mixer with whisk attachment to cream until fluffy. Salt to taste! *Serves 6-8*