

CANDIED PECAN SWEET POTATO CASSEROLE



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 14 servings*

Reorder No.	Description	Amount
681021	Sweet Potatoes	5
206547	Eggs	2
110736	Vanilla Extract	1 tsp
191205	Butter	1 cup
314641	Brown Sugar	1½ cups
108308	Salt	To taste
457341	Heavy Cream	½ cup
227528	Flour	⅓ cup
134830	Pecans, chopped	1 cup

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Preheat oven to 400°F. With a fork, pierce sweet potato skin several times. Place sweet potatoes on a baking sheet lined with tin foil. Bake until tender, approx. 45 minutes to 1 hour. Remove from oven, and mash. Mash cooked sweet potatoes. Set oven to 375°F. Add eggs, vanilla, ½ cup melted butter, brown sugar, salt, and heavy cream to sweet potatoes. Mix until smooth. Spread potato mixture in the bottom of a greased 9x13 baking dish. In a bowl, combine brown sugar, flour, ½ cup melted butter, and pecans, then mix well with a spoon. Evenly spread mixture over potatoes. Bake, uncovered, for 15–20 minutes or until pecans are caramelized. Spread marshmallows over the entire top. Return to oven for another 5 minutes, or until marshmallows are puffy and lightly browned. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Serve immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.