

# Bourbon Sweet Potatoes

Carol Maxwell

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

## Servings: 10

*6 medium (4 pounds) sweet potatoes*

*1/2 cup butter or margarine, melted*

*1/2 cup firmly packed brown sugar*

*1/3 cup orange juice*

*1/4 cup bourbon*

*1/2 teaspoon salt*

*1/2 teaspoon pumokin pie spice*

*1/2 cup chopped pecans*

Preheat the oven to 375 degrees.

Cook the sweet potatoes in boiling water for 20 to 25 minutes or until tender. Drain and let cool to the touch. Peel the potatoes and mash the pulp.

In a bowl, combine the potatoes, butter, brown sugar, juice, bourbon, salt and pumpkin pie spice. Mix well.

Spoon the mixture into a lightly greased two-quart baking dish. Sprinkle the chopped pecans around the edge of the dish.

Bake for 45 minutes.

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Per Serving (excluding unknown items): 262 Calories; 13g Fat (47.5% calories from fat); 2g Protein; 32g Carbohydrate; 3g Dietary Fiber; 25mg Cholesterol; 215mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.