

# Kentucky Bourbon Sweet Potatoes

*R. L. reed*

*Local 1155 Women's Committee Cookbook, Alabama*

*4 cups cooked sweet  
potatoes*

*1 cup sugar*

*1/2 cup bourbon*

*1 teaspoon nutmeg*

*2 eggs*

*1/2 cup margarine*

*1 teaspoon vanilla*

*3/4 cup chopped pecans*

*3/4 cup brown sugar*

*3/4 cup margarine*

Preheat the oven to 350 degrees.

In a bowl, mash the sweet potatoes. Add the sugar, bourbon, eggs, 1/2 cup of margarine, nutmeg and vanilla. Beat until well blended. Turn into a two-quart shallow baking dish.

In a saucepan, stir 3/4 cup of margarine, the nuts and brown sugar together. When melted, spoon on top of the potato mixture.

Bake, uncovered, for 30 minutes.

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Per Serving (excluding unknown items): 4259 Calories; 299g Fat (65.8% calories from fat); 22g Protein; 328g Carbohydrate; 7g Dietary Fiber; 424mg Cholesterol; 2852mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 58 Fat; 20 1/2 Other Carbohydrates.