

Scrumptious Sweet Potato Casserole

Joyce Levi

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*48 ounces sweet potatoes,
fresh cooked or canned
1/2 cup butter
1/2 cup sherry
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
milk or cream
salt (to taste)
pepper (to taste)
marshmallows*

Preheat the oven to 350 degrees.

In a bowl, mash the potatoes until smooth. Add the butter, wine, nutmeg, cinnamon, salt and pepper with enough milk to moisten.

Place in a buttered baking dish. Dot the top with butter and sprinkle with cinnamon.

Bake until the top is browned.

Add the marshmallows.

Return to the oven until they are toasted and melted.

Per Serving (excluding unknown items): 2012 Calories; 95g Fat (44.6% calories from fat); 17g Protein; 248g Carbohydrate; 30g Dietary Fiber; 248mg Cholesterol; 1071mg Sodium. Exchanges: 15 1/2 Grain(Starch); 18 1/2 Fat.