

## Raspberry Sweet Potatoes



A simple, yet elegant side dish of sweet potatoes baked in a brown sugar glaze with raspberries.

### **Recipe Ingredients:**

8 medium-size sweet potatoes 1 teaspoon salt 1/4 cup firmly packed brown sugar  
1/4 cup butter or margarine, softened 1 (10-ounce) package frozen raspberries,  
thawed and undrained

### **Cooking Directions:**

1. Cook sweet potatoes in boiling salted water 20 to 25 minutes or until tender. Drain and let cool to touch. Peel and cut in half lengthwise.
2. Arrange sweet potatoes in a lightly greased 13x9x2-inch casserole, cut side up.
3. Combine brown sugar and butter in a small bowl, mixing well.
4. Spread brown sugar mixture over cut surface of sweet potatoes. Top with raspberries and juice.
5. Bake uncovered, in a preheated oven at 350°F (175°C) for 25 minutes, spooning raspberries and juice over potatoes occasionally.

Makes 8 to 10 servings