

# Sweet Potato Casserole

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*A wonderful holiday classic made easy in the microwave! Sweet potatoes, pecans and cinnamon are married together in this oh-so-sweet casserole. Melted marshmallows will make it a favorite with the kids at the table, while the easy, foolproof microwave instructions will make it Mom's favorite side dish for any family dinner!*

## Ingredients:

For Casserole:

- 4 medium sweet potatoes
- 1/4 c. packed brown sugar
- 1/4 cup butter
- 1/2 teaspoon salt.
- 8 oz crushed pineapple, drained

For Topping:

- 1 tablespoon packed brown sugar
- 1 tablespoon butter
- 1 teaspoon of water
- 1/2 teaspoon of ground cinnamon
- 1/4 teaspoon of ground nutmeg
- 1 1/2 cups of mini marshmallows
- 1/4 cup of chopped pecans

## Directions:

1. Wash the sweet potatoes. Prick each 2 or 3 times with fork to allow steam to escape. Arrange in microwave oven at least an inch apart. Microwave at on full power until fork-tender (about ten minutes). Cover and let stand 5 minutes or until cool enough to handle.
2. Peel and slice sweet potatoes. Place in 2-quart casserole dish and dot with butter and salt. Mash until smooth.
3. Add pineapple and mix to combine. Microwave on full power for 2 minutes. Stir and set aside.
4. For topping combine brown sugar, butter, water, cinnamon and nutmeg in a small bowl. Microwave until butter is melted (apr. 90 seconds) stirring halfway through.
5. Add marshmallows to melted butter mixture and stir to coat. Top sweet potatoes with marshmallows and microwave on full power until marshmallows are completely melted (apr. 2 minutes).
6. Sprinkle with pecans and serve hot.

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