Grandma’s Sweet Potato Casserole

Mary Puraty

350 degrees

3lbs sweet potatoes

3 golden delicious apples

¼c fresh squeezed lemon juice

1c slivered almonds

1 stick unsalted butter

¾c brown sugar

¾c honey

3T dark rum (not spiced)

¾t cinnamon

½t ground ginger

½t ground mace

Bake sweet potatoes @ 400deg for 1hr or until tender yet firm. Cool, peel and slice diagonally into ¼” pieces. Peel apples and slice into 1/16” half rings. Toss apples in lemon juice. In a buttered 9x13 alternate apples and potatoes in rows. Sprinkle with almonds. Set aside. In sm sauce pan cook remaining ingredients on low until sugar dissolves. Spoon sauce over apples and potatoes.

Bake until apples are tender, about 1hr.