

Planning Thrifty Holiday Meals

Brought to you by: Maranda Brooks and Champion Food Volunteer

Marilyn Gall

Sweet Potato Casserole

Prep Time 10 minutes

Cook Time 40 minutes

Total Time 50 minutes

Servings 8

Ingredients

For the casserole

- 3 - 20 oz cans precooked sweet potatoes drained and mashed
- 1 cup sugar
- 2 tsp salt
- 2 eggs
- 1/2 stick butter softened, (do not substitute margarine)
- 1 tsp vanilla
- 1/2 cup canned evaporated milk

For the topping

- 1 cup brown sugar packed
- 1/3 cup all purpose flour
- 1/2 stick butter melted, do not substitute margarine
- 1 cup chopped pecans

Instructions

Preheat oven to 350 degrees Fahrenheit.

In a large bowl, mix mashed sweet potatoes, sugar, salt, eggs, softened butter, vanilla and evaporated milk together. Can be mixed with a mixer on low to medium speed or by hand.

Place mixture into a 9 x 13 un-greased casserole dish.

Prepare topping by mixing brown sugar, flour, melted butter and nuts with a fork in a separate bowl.

Sprinkle topping over casserole, making sure to entirely cover the casserole.

Bake at 350 fahrenheit for 35 - 40 minutes

Recipe Notes

Can be prepared ahead and refrigerated (unbaked) for up to two days.
Do not double.

Serving Size- 8

Holiday Green Beans

Main Ingredients

*20oz can green beans.

Butter or olive oil to taste

Seasoned salt to taste

*Size of can will depend on the number of servings

Directions

Drain the green beans and place them in a large saucepan

Add water to just cover the green beans

Simmer set on medium low temperature until water has been absorbed.

Add butter or olive oil and your favorite seasoned salt to taste and serve