

Candied Sweet Potatoes L' Orange

5 or 6 Sweet Potatoes, colored orange inside not white (Scrub potatoes and buy the same size)
8 quarts of water
Kosher salt for seasoning water
Orange Slices for topping potatoes
Syrup
4 cups water
2 cups orange juice
1 1/2 cups dark brown sugar
2/3 cup granulated sugar
12 tablespoons unsalted butter

Put sweet potatoes into large pot, cover with water by two inches.

Season water with a large pinch of kosher salt.

Bring to a boil and set timer for 20 minutes, to check doneness of potatoes with a skewer. Continue cooking if skewer does not go through the middle easily. Set the timer again for 10 minutes and test again. Test each potato separately. Remove each potato as it is done.

Do not overcook,

While the potatoes are cooking: Combine in a large pot 4 cups water, 2 cups orange juice, 1 1/2 cups packed, brown sugar, 2/3 cup granulated sugar. Bring to a simmer, and cook to reduce, about 45 minutes. Add butter to the pan (off the heat), just to melt.

Place potato pieces in buttered roasting pans. You have enough potato pieces for up two pans.

You can serve one and freeze the other if desired.

Pour syrup over potatoes. If you are going to freeze one, then pour half of the syrup in a plastic container and freeze.

Place three or four orange slices on top of the sweet potatoes.

Bake about 1 1/2 hour in a 350 degree oven. Baste every 20 minutes with the syrup from the pan.

When done and candied, remove orange slices so they do not burn, sprinkle a little sugar on top and place under the broiler just to brown the tops. Place orange slices back on top to serve.

Note: The Broiler should not be on high, it should be about 400 degrees, and the pans should not be too close to the flame, or the potatoes will burn- about 10 minutes.

Serve hot.

Serves 4-6