

Sweet Potato Casserole

Yields: 8-10 Servings

3 lbs.	Sweet potatoes
2/3 cup	Sugar
4	Eggs
4 oz.	Butter, unsalted, melted
8-12 oz.	Milk
1 ½ tsp.	Vanilla extract
1 tsp.	Salt

Topping:

4 oz.	Butter, unsalted, melted
1 cup	Light brown sugar
1 cup	Pecans, chopped
1 ½ cup	Corn flakes

Method of Preparation:

1. Pre-heat oven to 350°F. Pierce potatoes a few times and roast until tender, about 45 minutes to 1 hour. Grease a 4 qt. casserole pan and set aside. When potatoes are cool enough to handle, peel and discard skins.
2. In the bowl of a food processor, add the potatoes and sugar, blending until smooth. With the machine running, add the eggs one at a time, then butter, milk, vanilla and salt. If you desire a chunkier texture, add all ingredients to a bowl and mash together. Pour into the prepared casserole dish and bake for 20 minutes.
3. For the topping, remove casserole from oven and pour the remaining butter evenly over the top. Sprinkle with the brown sugar, pecans and corn flakes. Return to the oven and bake for an additional 10 minutes.

Chef's Note: The potatoes can be boiled instead of being roasted. However, roasting concentrates the natural sugars found in the potatoes, yielding a richer flavor. Casserole base can be made 1-2 days ahead of time. Reserve the topping for the day of baking.