

Sweet Potato Casserole Recipes

Here are three sweet potato casserole recipes. Two of them are a more Northern sweet style and the third one is more of a Southern Style.

Sweet Potato Casserole Number One

Ingredients

4	Sweet potatoes or Yams
½ Cup	Butter 1/2 cup butter
2	Eggs
½ Cup	Hot milk
½ Cup	Brown sugar
1 Tsp.	Vanilla
	Miniature marshmallows (optional)
	Chopped pecans (optional)
	Pineapple rings (optional)
	Maraschino cherries (optional)

Procedure

Preheat your oven to 375 degrees.

Boil sweet potatoes until tender; peel and mash. Add butter and mash into sweet potatoes. Add eggs and beat vigorously. Add milk, brown sugar and vanilla. If desired, add marshmallows and/or pecans and gently blend in.

Pour the sweet potato mixture into a casserole dish; decorate with pineapple and/or cherries, if desired. Sprinkle with a little brown sugar and bake for 20 minutes.

Sweet Potato Casserole Number Two

Ingredients

For the casserole mix:

1 ½ Cups	Mashed sweet potatoes -- warm
½ Cup	Sugar
4 Tbs	Butter or margarine
1	Egg (slightly beaten)
½ Cup	Coconut (flakes or shredded)
1/3 Cup	Milk
½ Tsp	Vanilla

For the topping:

½ Cup	Light brown sugar
½ Cup	Chopped pecans
¼ Cup	All purpose flour
4 Tbs	Butter or margarine (melted)

Procedure:

Preheat oven to 350 degrees

Combine sweet potatoes, sugar, butter or margarine, egg, coconut, milk and vanilla; mix well. Pour into buttered casserole dish.

Mix light brown sugar, pecans, flour, and melted butter or margarine. Pour over top of potato mixture. Bake at 350 degrees for 20 to 30 minutes.

Sweet potato casserole with sausage and pineapple

Ingredients

1 Can (20 ounces)	Pineapple chunks in juice
1 can (about 18 ounces)	Sweet potatoes, sliced 1-inch thick
12 to 16 ounces	Cooked smoked sausage links (sliced)
3 Tbs	Brown sugar
2 Tbs	Cornstarch
¼ Tsp	Salt
1 Tbs	Butter

Preparation

Preheat oven to 350 degrees

For the Casserole Mix:

Drain pineapple, reserving juice in a 2-cup measure. Add water to juice to make 1 1/2 cups. Arrange pineapple chunks, sliced sweet potatoes, and sausage in a lightly greased shallow baking dish.

For the Topping:

In a small saucepan over low heat, combine brown sugar, cornstarch, and salt. Gradually stir in reserved pineapple juice. Cook, stirring constantly, until thickened and bubbly; cook and stir for 1 minute longer. Remove from heat; stir in butter. Pour mixture over sausage and sweet potato mixture. Cover and bake at 350° for 30 to 40 minutes, until sweet potato casserole is heated through.

NOTE: You can take ideas from each of these recipes and come up with your own favorite custom designed sweet potato casserole. Have fun.