



Nancy's Candied Yams

Serves 12-15

Ingredients for the yams:

- 4 lb garnet yams, peeled, cut into 1 inch pieces, steamed until soft and mashed
- ½ cup fresh orange juice
- 1 T grated orange rind
- 2 T brandy (use more Orange Juice if you don't want to use brandy)
- 2 tsp salt
- 2 tsp paprika
- 1 tsp ground ginger
- 4 T melted butter
- ½ cup brown sugar
- 3 egg yolks

Ingredients for the topping

- 2/3 cup brown sugar
- 1 stick melted butter
- 1 cup chopped pecans
- 1 tsp cinnamon

Instructions:

Mix first list of ingredients and place into casserole (9 x 12 dish). Mix second list of ingredients and spread over yam mixture. Bake at 350 degrees for 45 minutes.