

ORANGE CREAM FRUIT SALAD

INGREDIENTS

2 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 pinch salt
1/2 cup butter
6 sweet potatoes, peeled and sliced
1 tablespoon vanilla extract

How to make it:

In a small bowl, mix the sugar, cinnamon, nutmeg, and salt together.

Melt butter in a large skillet over medium heat; add sweet potatoes, and stir to coat.

Sprinkle sugar mixture over the sweet potatoes, and stir.

Cover skillet, and reduce heat to low.

Cook, stirring occasionally, for 1 hour, or until the sauce is dark and the potatoes are candied.

They should be tender, but a little hard around the edges.

Stir in vanilla, and serve.

Source : allrecipes.com