

# Southern Candied Sweet Potatoes

## 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

## Instructions:

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.