

## Orange spice mashed sweet potatoes



5 lbs sweet potatoes	1 tsp cinnamon
4 tablespoons butter chopped	1/2 teaspoon ground coriander
1/4 cup orange marmalade	1/4 teaspoon ground mace
1 tablespoon minced crystallized ginger or 1/2 teaspoon powdered ginger	
1 teaspoon salt	1/4 teaspoon ground nutmeg
2 teaspoon vanilla extract	1/2 cup pecans

Bake sweet potatoes in 400° oven for one hour until soft. Remove from oven and turn heat down to 200°. Scoop out potato flesh into a large mixing bowl. Mash with butter. Stir in marmalade, ginger, salt, the spices and vanilla. Mix well and adjust salt or cinnamon to taste.

Transfer the mixture into an 8x8 baking dish and cover. Place in oven until hot (approximately 25 minutes). Stir and top with pecan halves. Increase heat in oven to 350 and place dish in oven until the pecans are toasted.

This dish can be made ahead of time (without the pecans) and reheated in a 350 oven. Add pecans for the last 5-10 minutes.

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