

### Sweet Potato Casserole

Amount I Measure I Ingredient – Preparation Method

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2	I		I	16 oz. cans sweet potatoes
14	I	oz.	I	Can pineapple tidbits in unsweetened juice, undrained
4	I	T.	I	Butter or margarine
4	I	T.	I	Dark brown sugar, -firmly packed
1 ½	I	c.	I	Miniature marshmallows butter or margarine

1. Drain sweet potatoes and discard liquid. Drain pineapple and set pineapple and juice aside.
2. In a small heat-resistant, non-metallic bowl, melt butter in microwave oven 30 secs.
3. Place sweet potatoes in medium-size bowl and mash with a potato masher or forks.
4. Add melted butter and brown sugar. Stir until well combined.
5. Stir in pineapple juice until desired consistency is reached. Fold in pineapple tidbits and marshmallows.
6. Butter a shallow, 1½-quart, heat-resistant, non-metallic casserole and spoon potato mixture into casserole.
7. Heat, uncovered, in microwave oven 5 to 6 mins. or until potato mixture is heated through and marshmallows begin to melt.