Taste That!

Sweet Potato and Orange Casserole

2 lbs (3-4) large sweet potatoes

4 small oranges

Cooking Spray

1 stick butter

1 cup (packed) light brown sugar

½ cup chopped pecans

1 cup fresh orange juice

3 Tbsp pure maple syrup

1 Tbsp cornstarch

1/8 tsp ground cloves

1. Preheat oven to 375 degrees. Place the potatoes in a large pot; add enough cold water to cover by 1 inch. Bring to a boil, reduce the heat to medium-high and cook until tender, 30-40 minutes; drain. Peel the potatoes while still warm, then cut into ¼ inch thick slices.
2. Using a sharp knife, cut the peel and pith from the oranges; cut into ¼ inch thick slices. Coat a 9 x 13 inch baking dish with cooking spray. Alternate the potato and orange slices in the dish, overlapping slightly in crosswise rows.
3. In a medium saucepan, melt the butter over medium heat. Add the brown sugar and pecans. Cook, stirring constantly, until the sugar melts and a smooth sauce forms, 2-3 minutes; sppon over the potatoes and oranges.
4. In a small saucepan, bring the orange juice, maple syrup, cornstarch and cloves to a simmer over medium-high, whisking often, until thickened, about 5 minutes. Our over the potato and orange mixture. Bake until the juices bubble and thicken, about 15 minutes.