

## Praline Sweet Potato Casserole with Orange Sauce

4-6 medium Sweet potatoes, baked & peeled  
2 eggs, slightly beaten  
½ cup brown sugar, divided  
½ cup butter, melted & divided  
1 tsp salt  
½ cup chopped pecans

### Orange Sauce:

1 TBS cornstarch  
1/3 cup sugar  
1/8 tsp salt  
1 tsp grated orange peel  
1 cup orange juice  
1TBS lemon juice  
2 TBS butter

Mash potatoes, add eggs, ¼ cup brown sugar, ¼ cup butter & salt. Pour into 9x13 pan. Arrange pecans on top. Sprinkle with remaining brown sugar & butter. Bake uncovered 350 for 20 ó 25 minutes. Serve with orange sauce.

### Orange Sauce:

Blend all ingredients in saucepan. Bring to boil, stirring constantly, until mixture thickens. Serve warm over sweet potatoes.

Courtesy of Suzanne Cook & Company