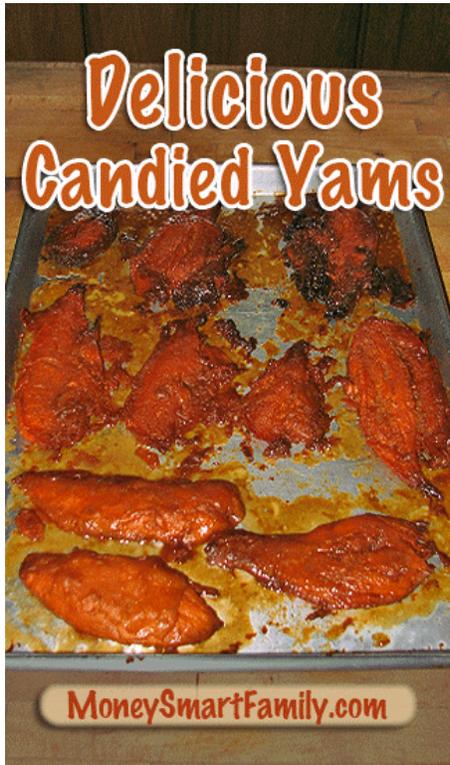


Delicious Candied Yams

<https://moneysmartfamily.com/money-saving-tips/veggie-recipes-family-favorites/#yams>



This Candied Yams recipe was handed down from Steve's mom to Annette. It is sooooo good, we always make extra for Thanksgiving so we have left-overs for days to come. Just be sure you don't have any loose fillings – the candied yams can be pretty sticky. This terrific veggie recipes side dish can be made a day or two before you want to serve it.

Ingredients:

- 6-8 large round yams – a rounder shape makes for better-finished slices
- Candy Sauce per batch – you'll need 2 to 2 ½ batches:
- 2 sticks of butter — Annette uses a total 5 sticks /1¼ lbs of butter
- 2 Cups Brown Sugar — Annette uses 5 cups total
- ½ Cup Water — Annette uses a total 1 ¼ cups

We usually end up making 2 1/2 batches of the candy sauce to coat all of the yams – this will depend on how thickly you coat the yams each time you baste them.

Directions:

- # 1: Boil Yams: 30 to 45 min. in large pot of water
- # 2: Peel Yams – Careful – they can be really hot if you don't let them cool
- # 3: Slice in thick slices - Yams will thin out as they cook, so slice ¾" to 1" thick
- # 4: Candy Sauce – 2 Sticks Butter / 2 Cups Brown Sugar / ½ Cup Water – Bring to a boil
- # 5: Coat one side of the Yams with Candied Sauce using a clean pastry brush
Preheat oven to 350 degrees
- # 6: Cook for 20 to 30 minutes then flip/recoat with sauce and cook again – you'll "baste" each side 2 times

Total cooking time is 80 – 120 minutes – 20 – 30 minutes per side x 4

This recipe will make enough for about 10 people

Reheat to serve – the sugar can make the pieces a little crispy around the edges – warming will soften the yams and make them easier to serve