



Quality Time Tuesday

INAUGURAL LUNCHEON "MOLASSES MASHED SWEET POTATOES"

- 4 large sweet potatoes, about 4 pounds
 - 4 tablespoons butter
 - 1 tablespoon light brown sugar
 - 2 tablespoons molasses
 - pinch cinnamon
1. In a large pot of boiling water, add sweet potatoes that have been peeled & cut into large pieces. When potatoes begin to boil, cook for 15 minutes or until soft. Drain cooked potatoes in a colander to remove all water.
 2. In a large bowl add hot potatoes, butter, brown sugar, molasses & cinnamon. Beat mixture with an electric mixer until well blended.

servings: 8 / prep time: 10 minutes / cook time: 20 minutes

