



Scalloped Sweet Potato Casserole

Servings: 10

Preparation Time: 15 min

Cook Time: 30 min

INGREDIENTS:

6 medium sweet potatoes,
2 medium onions,
2 tablespoons vegetable oil,
Salt,
Sugar
Sauce:
2 tablespoons butter,
2 tablespoons all-purpose flour,
3/4 teaspoon ground ginger,
1/4 teaspoon pepper,
2 cups milk,
2 tablespoons chopped parsley.

DIRECTIONS:

In 5-quart saucepot, add unpeeled sweet potatoes and enough water to cover. Boil, then reduce heat to low; cover and simmer until sweet potatoes are just fork-tender but not soft, about 20 minutes; drain. Cool sweet potatoes until easy to handle.

Meanwhile, slice onions 1/4 inch thick. In 12-inch skillet over medium-high heat, in hot vegetable oil, cook onions and 1/4 teaspoon salt until tender, stirring occasionally.

Bake 30 minutes or until sauce is bubbly and mixture is heated through. If you like, broil 1 minute to brown top of potatoes slightly.

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Preheat oven to 375°F. Grease 13x9" baking dish. Peel sweet potatoes and cut into 1/4 inch thick slices. In bottom of baking dish, arrange one-third of sweet potatoes; sprinkle with half of onions. Place half of remaining sweet potatoes over onion layer, then top with remaining onions. Arrange remaining sweet potatoes over onions.

Bake 30 minutes or until sauce is bubbly and mixture is heated through. If you like, broil 1 minute to brown top of potatoes slightly.

Sauce:

In 1-quart saucepan over medium heat, melt butter; stir in flour, ginger, pepper, and 1 teaspoon salt until blended; cook 1 minute.

Gradually stir in milk; cook, stirring constantly, until sauce boils and thickens slightly.



Servings: 6

Preparation Time: 10 min

Cook Time: 30 min

RETRO 1950S RECIPE BINDER SET

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