

KC  
Masterpiece



## SPELLBINDING SWEET POTATOES WITH CANDIED PECANS

- 2 tablespoons KC Masterpiece® Mesquite Marinade
- 1/4 cup brown sugar
- 2 tablespoons water
- 3 pounds (4 medium) sweet potatoes
- Candied pecans (recipe follows)

**PREP TIME:**  
25 Minutes

**COOKING TIME:**  
1 hour and 20 Minutes

**TOTAL TIME**  
1 hour and 45 Minutes

**SERVES: 4**

Heat KC Masterpiece® Mesquite Marinade, brown sugar and water in a small sauce pan over medium heat. Stir and bring to a boil; remove from heat and set aside.

Preheat oven to 350°F. Wash sweet potatoes and wrap each in foil. Place potatoes directly on oven rack and bake 1 hour or until potatoes are soft; allow to cool.

Remove skins; place sweet potatoes in a large bowl or food processor and blend until smooth. Stir in marinade mixture until combined. (Recipe may be made ahead to this point; cover, refrigerate and heat just before serving.)

Place sweet potato mixture in ovenproof dish and bake for 20 minutes, or until heated through. Sprinkle with candied pecans just before serving.

Place a sheet of foil on countertop; spray lightly with cooking spray. In a medium, nonstick skillet melt butter over medium heat. Stir in sugar and KC Masterpiece® Barbecue Seasoning until sugar is dissolved, about 1 minute. Stir in pecans and cook over medium-low heat until mixture turns a rich, golden brown, about 4 minutes. Pour mixture onto prepared foil in a single layer and allow to cool. Break into small pieces.

**PREP TIME:** 5 Minutes

**COOKING TIME:** 5 Minutes

**TOTAL TIME:** 10 Minutes

**SERVES: 4**

- 1 tablespoon butter
- 3 tablespoons sugar
- 1 teaspoon KC Masterpiece® Barbecue Seasoning
- 1/2 cup pecan halves

## CANDIED PECANS

KC  
Masterpiece