

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

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