

The Warwick

Owner: Jabril Riddick

Recipe: Candied Yams

Ingredients

5lbs sweet potatoes

3 cups white sugar

½ cup brown sugar

1 tablespoon cinnamon

1 teaspoon nutmeg

2 teaspoon salt

8 tablespoons butter

Instructions

1. Peel the sweet potatoes. Slice them in half long ways and cut in half again long ways. Cut those pieces into half inch thick cuts.
2. Place Sliced sweet potatoes in a heavy bottom pot.
3. Pour water into the pot and fill it up until the water just covers the sweet potatoes.
4. Add the remaining ingredients and cook until sweet potatoes are tender, and the liquid has a slight syrupy consistency.
5. Once done turn off the heat and allow to sit for 20 min.