

# Jalapeno Glazed Sweet Potatoes



## Ingredients

## Directions

- 2 Medium Sweet Potatoes
- 1 Teaspoon Salt
- 1 Tablespoon Orange Juice
- 3 Tablespoon Brown Sugar (Heaping & Packed)
- 1 Tablespoon **Jalapeno Glaze**

1. Peel and cut potatoes 1/4 inch slices or cubes
2. Place in pan with just enough water to cover and cook on medium high approximately fifteen min
3. Drain. Add butter, salt, orange juice, brown sugar and Jalapeno Glaze.
4. Place in single serving bowls or one Pyrex dish and sprinkle with brown sugar.
5. Bake uncovered 350 °F for 25-30 minutes.
6. Optional: Top with marshmallows before cooking.

