



Sweet Potatoes for a Crowd!!!

(This will fill a large aluminum pan ((17 1/8" x 12 1/2" x 2 2/3"))

12.5 lbs. Sweet Potatoes

2 lb. Bag brown sugar (4-5 cups)

8 eggs

4 sticks butter (melted) (not margarine)

Jack Daniels to taste (1/2 large bottle) this is fairly strong!!!

Mix everything together except eggs, then taste as you add Jack; then add eggs.

Cook sweet potatoes (in peels) in simmering water until fork tender. Let cool; remove peels. Mash potatoes and remove strings. Add sugar and melted butter and stir until well blended. Add Jack to taste and then add beaten eggs. Pour in buttered pan and bake 2 - 2 1/2 hours. I think I covered it with foil?? **Thirty to forty minutes before taking out of oven sprinkle topping on and bake until golden. (Topping will get too brown if added at beginning).**

Topping

4 cups brown sugar

1 1/3 cups plain flour

1 1/3 cups butter (melted)

4 cups chopped walnuts or pecans (I use walnuts-especially good if part is black walnuts!)

Mix sugar and flour together; add nuts and then stir in butter. This will be crumbly. Finish baking as mentioned above.

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Mandy, there is really nothing "magical" about these proportions. Some people prefer vanilla instead of Jack or even another type of liquor. You could cut down the butter & sugar (much healthier) and have the sweetness in the topping. The main thing is to have some eggs to thicken it.

