

## Orange Sweet Potatoes with Pecan Streusel

A Thanksgiving favorite at our household. These originated with Grandma Kay Tomney as sweet potatoes in orange cups – this is easier and just as yummy although it is not as pretty a presentation.

### Ingredients

About 3 good sized sweet potatoes  
¾ stick of salted butter  
1 TBS cinnamon  
¼ - ½ cup of concentrated orange juice  
1 cup raisins  
Salt



### Streusel

¼ stick butter rough chopped and frozen  
1 TBS flour  
½ - ¾ cup pecans  
1 TBS dark brown sugar  
Mini marshmallows (optional)

### Directions

Start a large pot of salted (~ 1 TBS) water to boil on the stove. Peel your potatoes and slice them into roughly ½ inch slices to promote cooking. Add to water when boiling, cook about 30 minutes until tender when pierced with fork.

Drain the potatoes well in a colander, then return to the pot. Add your butter, concentrated orange juice, and cinnamon. Beat thoroughly with electric mixer. Add in raisins and mix them into the mashed sweet potatoes until evenly distributed. Add salt to taste.

For the streusel add all ingredients (except marshmallows) to a food processor, pulse until the mixture is coarse and can be sprinkled by hand on top of the casserole (not too long or else it balls up). Refrigerate covered.

To serve – warm up in a 350° oven for about 15-20 minutes. If desired add marshmallows to top before heating in oven so that they brown a little.