

# Orange Glazed Sweet Potatoes

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## Ingredients

8 medium sweet potatoes	1½ tbsp cornstarch
3 oranges peeled & thinly sliced	1¼ cups orange juice
¼ tsp salt	¼ cup dark rum
¼ tsp cayenne pepper	3 tbsp margarine
¾ cup sugar	

## Directions

1. Bake potatoes, careful not to over bake
2. Peel & cut into ½ inch thick, round pieces
3. In a greased baking dish, layer potatoes & oranges, seasoning each layer with salt & cayenne
4. Combine remaining ingredients into a sauce pan and bring to a boil, then reduce to a simmer
5. Pour sauce over sliced potatoes & oranges
6. Cover & bake at 375° for 30-40 minutes
7. May be prepared up to 48 hours in advance