

Sweet Potato Casserole

4 cups sweet potatoes (6 sweet potatoes boiled or baked, no skins)
½ c white sugar
2 eggs beaten
½ c milk
4 T butter
½ t vanilla

Topping

½ c brown sugar
3 T butter
1/3 c flour
½ c chopped pecans

To make this easier I cook the sweet potatoes the day before. You may peel the potatoes and boil them until soft or just wash the skins and bake in the oven until you can put a knife easily through it. 350 degrees for an hour and then check with a knife. Once the potatoes are done and have cooled keep in the frig until ready to use.

Use only the insides of potatoes, scoop out if you baked them and mash potatoes lightly. Add sugar, milk, salt, butter, vanilla and gently mash into potatoes, add beaten eggs and mash into potatoes with potato masher.

Butter a Dutch oven real good, I use butter but my first choice would be bacon grease. This casserole would be fine in an 8, 10, or 12 inch Dutch oven.

Spread potatoes evenly in the base of your Dutch oven. Mix topping together in a bowl double if you like your topping thicker. Sprinkle the topping evenly over potatoes and push the lid snug in place.

Place 5 -6 good wood coals under and a full scoop shovel of wood coals on top. Bake 25 minutes