

# WILDFIRE®

## STEAKS, CHOPS & SEAFOOD

### SWEET POTATO CASSEROLE

*Yields: 8 servings*

#### INGREDIENTS

- 3 lbs. sweet potatoes, raw & peeled
- 3 Tbsp. whipping cream
- 3 tsp. half & half
- 1 Tbsp. fresh grated ginger
- 4 oz. (1 stick) unsalted butter, cubed
- 2 Tbsp. brown sugar
- 1 tsp. kosher salt
- ¼ tsp. fresh ground black pepper
- ¼ tsp. cinnamon
- 7½ oz. jar marshmallow fluff
- 2 cups mini marshmallows



#### METHOD

1. Cut sweet potatoes into 2" cubes and steam till soft.
2. Scald whipping cream and half & half with fresh grated ginger.
3. With a hand masher, mash hot sweet potatoes and mix in all remaining ingredients together.
4. Lightly butter a standard rectangle casserole dish (9" x 13" x 2 ½").
5. Fill casserole dish with mashed sweet potato mixture.
6. Top and evenly spread marshmallow fluff over sweet potatoes.
7. Then evenly top with mini marshmallows and place into 400°F oven, bake till golden brown, about 5-10 minutes and serve.

