

SAN DIEGO RESTAURANT WEEK 2015

RECIPES

Sweet Potato Casserole

Courtesy of Fogo de Chão Churrascaria

1X or 2X Quantities

1 or 2 # 10 can sweet potatoes

6 or 12 ounce butter, melted

1/2 or 1 cup sugar in the raw

1/8 or 1/4 tsp cinnamon

1/8 or 1/4 tsp nutmeg

As needed Pan Release

10 or 20 ounce mini marshmallows

Preparation

Open the sweet potato can and drain any juice and add to mixing bowl

Weigh out butter and melt in microwave and add to mixing bowl

Measure out sugar and spice and add to the mixing bowl

Mix well to break up potatoes and incorporate other items

Spray chafing dish pan with pan release and fill with sweet potato mixture

If making a 2X, fill both pans equally

Measure and then cover the top of the sweet potatoes with the marshmallows

Place into a preheated 350 degree oven and bake for 15 minutes until the internal temperature reaches 150 degrees

