

Maple Glazed Sweet Potatoes

Ingredients:

- 1½ pounds sweet potatoes or yams, cooked, peeled & quartered
- ½ cup pure maple syrup
- ½ cup orange juice
- 3 tablespoons margarine or butter, melted
- 1 tablespoon cornstarch
- 1 teaspoon grated orange peel

Directions:

- Preheat oven to 350°.
- Arrange sweet potatoes in 1½-quart shallow baking dish.
- Combine remaining ingredients; pour over potatoes.
- Bake 40 minutes or until hot and sauce is thickened, basting frequently.
- Refrigerate leftovers.

Yield: 6-8 servings