Candied Sweet Potatoes

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Ingredients

2/3 cup butter
1 cup packed brown sugar
58 oz. can sweet potatoes — drained
1 dash ground cloves
1 cup miniature marshmallows

Directions

Drain sweet potatoes, except for thick juice at the bottom of the can.

Melt butter in a 2-quart saucepan.

Stir sugar and cloves into butter.

Add sweet potatoes with juice to saucepan.

Heat over medium-high heat until bubbly.

Top with marshmallows and serve once they have puffed slightly.