



## Mrs. Richardson's® Caramel Rosemary Baked Sweet Potatoes

### Featuring: Mrs. Richardson's® Caramel Dessert Sauce

*Soft, buttery, extra saucy, caramelized, and just the right balance of sweet. These crispy potatoes are a scrumptious and elegant side dish that's a cinch to make! Who knows, you might even like them so much they become the main attraction at your table.*

### Ingredients:

- 4 large sweet potatoes
- 1/3 cup sugar
- 1/2 cup of Mrs. Richardson's® Caramel Sauce
- 2 tsp fresh chopped rosemary
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp salt

### Directions:

**Step 1:** Place sweet potatoes in a Dutch Oven. Cover with water and bring to a boil.

**Step 2:** Reduce heat and simmer until sweet potatoes are fork tender.

**Step 3:** Drain and transfer to a large bowl.

**Step 4:** Add sugar, cinnamon, nutmeg, toss to coat sweet potatoes.

**Step 5:** Place seasoned sweet potatoes in a well buttered 13x9 inch baking dish.

**Step 6:** Sprinkle with rosemary and salt.

**Step 7:** Drizzle Mrs. Richardson's® Caramel Dessert Sauce over sweet potatoes.

**Step 8:** Bake in a preheated 350°F oven for 20-25 minutes.

**\*4-5 Servings**

