

Here's a Bourbon Yam Casserole from the kitchen of Jerry Marlowe

By Jerry Marlowe
Special to the T-R

It's time once again to try to come up with a great food celebration that you might enjoy. Let's keep it interesting and somewhat simple so we don't have to drive to Canton, Akron or even Cleveland to round up the ingredients.

I said to wonderful wife Willi "let's see what we have in the larder and cupboard to share for this week's creation."

Well, by golly, with our recent relocation to another home, we have unearthed over 300 cookbooks that were shelved all over the old house. One of my favorites is an old New Orleans cookbook that we have not used for a considerable amount of time. It has enough food stains in it to remind me that we must have used it quite often, so I started looking through it.

One of the first recipes I turned to was for a Bourbon Yam Casserole that we altered and made back in 2002. My scrawled note from

an earlier date on Feb. 1, 1981, also was beside it. It said very, very nice. There was no indication of any heavy belching after consuming it. With that as a perfect testimonial I thought it's now time to share our variation of it with you. So start your ovens and let's get going.

Here is what you will need. Gather 5 large or 6 medium sized yams or sweet potatoes washed and scrubbed. Dry them well and rub them with some vegetable oil, then place them in a shallow baking dish and bake in preheated 450 degree oven for 30 minutes. Allow to cool a bit and then peel and cut them into ¾-inch slices.

In a small sauce pan melt 4 tbs of butter over low heat. Next, add the following ingredients and mix thoroughly. That would be ⅓ cup of Curacao or Cointreau, 6 tbs or ¾th stick of butter and ¼ cup of bourbon, ½ cup sugar, 1 tsp cinnamon, ¼ tsp freshly grated nutmeg, ¼ tsp cloves, ½ tsp salt, and ⅛ tsp fresh ground white pepper, or use black if you are out of

the other. Remove pan from heat.

Remember to pour yourself a favorite libation and let the dog or cat out.

Now, butter a 3-quart casserole and put the yam slices in it in three layers, pouring ⅓rd of that seasoned butter sauce over each layer. Bake it covered in a preheated 350 degree oven for 20 minutes, then remove your casserole from the oven and uncover it.

With a large wooden spoon, stir up the contents, cutting the yam slices in half and bringing the bottom layers to the top. When it is thoroughly mixed, press the mixture down firmly with the back of a big spoon. Now smooth and flatten the top surface and dot it evenly with the remaining two tbs of butter which you have cut into small pieces. Return your master piece Bourbon Yam Casserole to the 350 degree oven for about 20 more minutes.

I hope you find this Bourbon Yam Casserole a fun way to dress up your festive sweet potato dinner.