

SWEET POTATO SOUFFLE

3 cups mashed sweet potatoes
3 eggs
1/2 cup milk
1/2 tsp. Salt
1/2 stick butter or margarine
1/2 tsp. Vanilla
1/2 cup sugar (or to taste)

PECAN TOPPING:

1 cup brown sugar
1/2 cup melted butter or margarine
1/3 cup flour
1 cup chopped pecans

Mix sweet potatoes, eggs, milk, salt, 1/2 stick butter or margarine, vanilla and sugar. Put in 8x11 inch buttered casserole pan.

Topping: Mix brown sugar, melted butter or margarine, flour and pecans. Sprinkle topping on top of potato mixture.
Bake at 350 degrees for 35 min.

NOTE: follow recipe exactly. Serves 10+ people.

This is a really nice compliment to any Thanksgiving or holiday meal and its rather simple to make.