

Chef Larry's Orange Maple Glazed Yams

Yield: 4 Servings

Ingredients:

12 – 16 pieces Cooked yams or sweet potatoes, canned, drained well
1 cup Orange juice
1 tsp. Orange rind
1 tbsp. Sugar
1/3 cup Maple syrup
½ tsp. Ground cinnamon
pinch Ground clove
1 tbsp. Cornstarch
2 tsp. Water

Method:

Place yams or sweet potatoes in a baking dish. Place orange juice, orange rind, sugar, maple syrup, cinnamon and clove in a saucepan. Bring to a simmer over medium low heat. Combine cornstarch and water, mixing well. Add to simmering sauce. Whisk as sauce thickens. Simmer thickened sauce for 4 – 5 minutes over low heat. Remove sauce from heat and pour over yams. Cover with aluminum foil and bake in preheated oven at 350 degrees for 30 minutes. Transfer to a warm serving platter and garnish with parsley.