

## Candied Yams

A true taste of fall, and a beloved side dish that must appear at Thanksgiving, this version of mashed yams, topped with pecans and toasted marshmallows, is rich and creamy thanks to the addition of Blood Orange Infused Olive Oil. The oil enhances the creamy texture and brightens the flavor, preventing it from becoming overly sweet and making it the perfect addictive flavor we can't get enough of.

3 Yams or orange sweet potatoes  
¼ cup Blood Orange Infused Olive Oil  
1 tsp ground cinnamon  
½ tsp ground nutmeg  
½ tsp sea salt  
1 ½ cups chopped pecans  
¾ cup light brown sugar  
2 cups mini marshmallows

Peel and cube sweet potatoes into 1" cubes. Bring a pot of water to a boil, then add the sweet potatoes. Boil for 10 to 15 minutes, or until potatoes can be pierced with a fork. Drain and pour potatoes into a large bowl.

Preheat oven to 400°F. To sweet potatoes, add 1 egg, 2 tbsp olive oil, ¼ cup brown sugar, spices, and 1 tsp fleur de sel. Mash the potatoes, then stir to ensure the spices are well mixed. Brush a casserole dish with 1 tbsp olive oil and spread sweet potatoes into a 9x9" casserole dish, smoothing the top.

Sprinkle the remaining ½ cup of brown sugar over the top of the potatoes, then evenly sprinkle the pecans and mini marshmallows over the sweet potatoes. Bake the dish in the oven for 30 minutes, then broil for 2-3 minutes to caramelize the topping.