



Steelers

THANKSGIVING RECIPES



RECIPE: Candied Sweet Potatoes

FROM THE KITCHEN OF: Kailah Killebrew, wife of safety Miles Killebrew

INGREDIENTS:

3 lbs fresh sweet potatoes (peeled & cut into 1 inch
thick slices)

1 stick unsalted butter

1 1/2 cups brown sugar

1 cup light corn syrup

1 teaspoon ground cinnamon

1/4 teaspoon freshly grated nutmeg

1/2-3/4 bag of mini marshmallows

INSTRUCTIONS:

1: To make the brown sugar syrup you will. Put butter, brown sugar, corn syrup, ground cinnamon, and grated
nutmeg into a medium saucepan. Heat all content to boil, and continue to stir occasionally. After the syrup
starts to boil cook for 2 1/2 minutes- Remove from the heat and set aside for later.

2: take half of the peeled and sliced sweet potatoes into the bottom of crock pot, and then take the syrup you
set aside and pour over the sliced sweet potatoes.

3: place the remaining sliced sweet potatoes in the crock pot, and pour remaining syrup over the newly
placed sweet potatoes.



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4: Place the lid on the crock pot and cook on high until tender. Approx. 2-3 hours

5: Once the sweet potatoes are ready and soft uncover the crock pot and Spread the mini marshmallows over the top of the cooked sweet potato. Replace the lid and turn the crock pot on the warm setting.

6: once marshmallows are melted, sprinkle ground cinnamon, and serve!
