

Flavors of Fort Wayne, Indiana



From the Kitchen of: **Eddie Merlot's**

1 of 2

Eddie's Sweet Potato Casserole

Ingredients:

Sweet Potato Base

- 1 1/2 lbs. Sweet Potatoes - washed, peeled, 1" diced
- 2 1/2 Tbsp. Brown Sugar
- 1/2 tsp. Salt; 1/2 tsp. Pepper
- 1/3 cup Maple Syrup
- 2 1/2 oz. Unsalted Butter

Pecan Topping

- 1/4 cup All Purpose Flour
- 1/2 cup Brown Sugar
- 1 1/5 oz. Unsalted Butter - cold and cubed
- 1/2 cup Pecans - whole



Discover other flavors of Fort Wayne at
VisitFortWayne.com/recipes

From the Kitchen of: **Eddie Merlot's**

Eddie's Sweet Potato Casserole



Directions:

1. Add about one-inch of water to a pot fitted with a steamer basket or a metal strainer.
2. Place your potatoes in the steamer basket and cover them.
3. Turn burner to high. When steam starts to escape from the lid, reduce heat to medium, about ten minutes. Steam until potatoes are fork tender, about 30 minutes. Do not let potatoes get mushy.
4. Transfer potatoes to a mixing bowl.
5. From your base ingredients, add brown sugar, salt, pepper, maple syrup and unsalted butter to mixing bowl. Using rubber spatula, combine with potatoes thoroughly.
6. Transfer potato mixture to an 8x8 baking dish. Preheat your oven to 500° F, and start on topping.
7. Pulse pecans to pieces in food processor, then transfer into a mixing bowl.
8. Add flour, brown sugar, and butter to food processor and pulse until thoroughly mixed.
9. In mixing bowl, combine topping mixture with the pecan pieces. Mix thoroughly, then transfer to sheet tray.
10. Chill in refrigerator until butter is cold. Once cold, break into 1/2" pieces. Evenly place pecan crumb topping atop casserole and level off.
12. Place in the preheated oven for 8-10 minutes until edges are bubbling and topping is browned.



Discover other flavors of Fort Wayne at
VisitFortWayne.com/recipes