



Maple-Glazed Sweet Potatoes

This supremely simple dish is rich with the flavor of maple. Although it requires last-minute preparation, the recipe is easy enough to tackle no matter how many items are on your holiday menu.

- Yield Serves 6

Ingredients

- 3 medium sweet potatoes (1 1/2 to 2 pounds), scrubbed well
- 4 tablespoons (1/2 stick) unsalted butter
- 3/4 cup pure maple syrup
- Coarse salt and freshly ground pepper
- Small sprigs fresh thyme, for garnish

Directions

1. Preheat oven to 400 degrees. Slice each sweet potato in half lengthwise, and slice each half crosswise into 1-inch-thick half-moons.
2. Melt butter in a large cast-iron or other ovenproof skillet over medium heat. Add sweet potatoes; toss to coat evenly. Add maple syrup; toss potatoes to coat, and bring to a boil.
3. Transfer skillet to oven; cook, stirring occasionally, until potatoes are golden, well glazed, and tender when pierced with a paring knife, about 20 minutes. Remove from oven, and season with salt and pepper. Serve warm, garnished with thyme.

SOURCE: <http://www.marthastewart.com/print/338655>