

Sweet Potato Biscuits from "A Century with Centenary" cookbook

2 c. sifted self-rising flour

1/2 c. shortening

3 T. milk, enough to make soft dough

1 1/2 c. mashed and sweetened sweet potatoes

Blend flour and shortening. Add potatoes and blend. Add milk to make soft dough, knead lightly using as little flour as possible on breadboard. Roll 1/2 inch thick, cut with floured cutter. Place on baking sheet and bake at 425 degrees for 12-15 minutes. Serve hot with butter. These are delicious with sausage or ham.

Sweet Potatoes from "Dining with Pioneers" cookbook

Boil and drain 4 medium sweet potatoes. Mash potatoes and add:

1/4 c. sugar

1 stick margarine/butter

1 t. vanilla

2 eggs

Place in baking dish.

Topping:

Mix together:

3/4 c. brown sugar

1/3 c. flour

3/4 stick margarine/butter

1 c. chopped pecans

Crumble over potato mixture. Bake at 350 degrees for 20 minutes.

Candied Sweet Potatoes from "Dining with Pioneers" cookbook

5 medium sweet potatoes

1 T. flour (self-rising)

1 c. sugar

1 stick butter

Peel potatoes; cut into strip about 1 inch thick. Place in 3 quart baking dish. Mix sugar and flour together well; sprinkle over potatoes. Top with stick of butter. Over casserole and bake 1 hour at 350 degrees.

Fried Sweet Potatoes from "Old Carolina Tobacco Country" cookbook

Slice the long way making big slices, if desired. Fry in an iron pan, 1 layer at a time, turning until both sides are lightly brown. Lift onto platter and, if desired, sprinkle with cinnamon sugar or eat plain.

Sweet Potato Pie from "Old Carolina Tobacco Country" cookbook

2 c. mashed sweet potatoes, passed through a sieve

2 eggs, beaten

1 c. milk

2 T. butter

1 c. sugar

1/2 t. cinnamon

1 t. vanilla

1/4 t. nutmeg

Combine all ingredients. Pour into a 9-inch pie shell (unbaked) and bake at 425 degrees for about 10 minutes and 375 degrees for an additional 35 minutes or until knife comes out clean. VARIATION: Stir into mixture $\frac{3}{4}$ cup coconut or pecans, chopped before baking.

Sweet Potato Croquettes from about.com

4 medium sweet potatoes (2 cups mashed)	fine dry bread crumbs, plain
2 T. butter	1 egg, slightly beaten
1 t. salt	1 T. water
$\frac{1}{4}$ t. ground black pepper	oil for deep frying
2 T. brown sugar	

Combine mashed sweet potatoes, butter, salt, pepper, and brown sugar; beat until smooth and well blended. Chill thoroughly. Shape chilled mixture into croquettes. Mix slightly beaten egg with water. Dip sweet potato croquettes into crumbs, then into beaten egg mixture, then in crumbs again. Fry in hot deep fat/oil, about 370 degrees, until sweet potato croquettes are golden brown. Drain well. Serves 4.

Whole Baked Sweet Potatoes from about.com

4 medium sweet potatoes, even in size
Vegetable oil
Butter
Salt and paprika or cinnamon sugar

Scrub sweet potatoes; brush each with vegetable oil. Arrange potatoes on oven rack and bake at 450 degrees for 35-45 minutes, until tender. Remove at once and prick with a fork to let steam out. Cut a $1\frac{1}{2}$ inch cross in the center of each sweet potato. Hold each potato with pot holder and press upwards until filling "bursts" through the cuts. Top with butter and sprinkle with salt and paprika or a mixture of cinnamon and sugar.

Pork Chop Casserole Recipe with Sweet Potatoes from about.com

6 lean pork chops, about $\frac{3}{4}$ inch thick	$\frac{1}{2}$ c. brown sugar
Salt and pepper	dash cinnamon
3-4 sweet potatoes, uncooked, peeled and cut in half lengthwise	dash allspice or ground cloves
2 medium onion, thinly sliced	salt
1 can (6 oz.) orange juice concentrate	

Season pork chops with salt and pepper and brown lightly in large skillet. Place pork chops in baking dish; place sweet potatoes around pork chops; cover with onion slices. Combine orange juice concentrate with the brown sugar and spices; pour over the pork chops and sweet potatoes. Sprinkle with salt. Cover and bake at 350 degrees for 45-60 minutes, until chops and sweet potatoes are tender. Serves 6.