rivulet®
artisan pecan liqueur

Rivulet® Pecan Liqueur Candied Yams

- 4 to 5 medium sweet potatoes, peeled and cut into cubes
- ½ cup sugar
- ½ cup packed light brown sugar
- 3/4 cup water
- 1 teaspoon vanilla extract
- 1 teaspoon ground nutmeg
- Dash salt
- ¼ cup Rivulet Liqueur
- 3 tablespoon butter, melted
- 1/3 cup chopped pecans, toasted

1. Place the sweet potatoes, sugars, water, vanilla, nutmeg, and salt in large saucepan. Bring to a boil and reduce the heat medium heat. Cook until ust tender, about 10 minutes, stirring occasionally.
2. Place sweet potato mixture in baking dish. Stir in Rivulet Liqueur and butter.
3. Bake at 375 degrees until tender, about 1 hour, spooning sauce over occasionally. Sprinkle with toasted pecans.

Yields 6 servings