

Granny's Sweet Potatoes Recipe: A Classic Candied Holiday Side Dish

Here is what you need to make Granny's Sweet Potatoes:



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INGREDIENTS

- 5 to 6 sweet potatoes, peeled and sliced
- 2 cups white sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 pinch salt
- 1/2 cup butter
- 1 tablespoon vanilla extract

DIRECTIONS

- 1.** Mix the sugar and spices: In a small bowl, combine the white sugar, cinnamon, nutmeg, and salt. Set the mixture aside.
- 2.** Melt the butter: In a large skillet over medium heat, melt the butter until fully liquid and gently bubbling.
- 3.** Coat the sweet potatoes: Add the sliced sweet potatoes to the skillet and stir so they are evenly coated in the melted butter.
- 4.** Add the sugar-spice mixture: Sprinkle the sugar, cinnamon, nutmeg, and salt mixture over the sweet potatoes. Stir well so everything is evenly distributed.
- 5.** Cover and cook low and slow: Cover the skillet, reduce the heat to low, and cook for 1 hour. Stir occasionally as the sweet potatoes soften and the sauce thickens into a dark, glossy syrup.
- 6.** Finish with vanilla: Just before serving, stir in the vanilla extract for one final layer of warm flavor.
- 7.** Serve warm: Serve the sweet potatoes warm as a side dish.

SWAPS & NOTES

This recipe is straightforward, but a few extra notes can help you get the best result.

Sweet potatoes: Try to slice them evenly so they cook at the same rate.

Sugar: This recipe makes a rich, syrupy sweet potato dish.

If you prefer it slightly less sweet, you can reduce the sugar a bit, though the classic version is definitely on the indulgent side.

TIPS FOR SUCCESS

Slice the sweet potatoes into similar-sized pieces so they cook evenly.

Thin slices will soften faster, while thicker pieces may need more time.

Keep the heat low once the skillet is covered.

You want the potatoes to slowly become tender while the sauce thickens, not scorch on the bottom.

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Original recipe: <https://chefmaniac.com/grannys-sweet-potatoes-recipe-a-classic-candied-holiday-side-dish/>