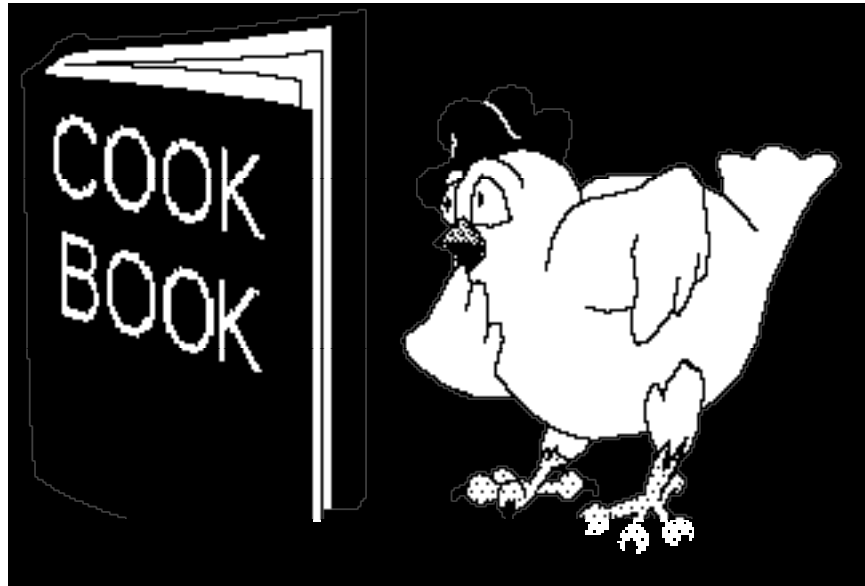


# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
17009 Harmony Road, Marengo  
(815) 923-7322**

*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**



### **Yam & Apple Casserole**

2 lbs. yams or sweet potatoes  
1/4 lb. butter, melted, divided  
1/3 c. plus 2 Tbs. light brown sugar  
1/4 tsp. salt  
2 T. dry sherry  
1/2 c. dark corn syrup  
1 tsp. cinnamon  
2 sour apples, peeled, cored, sliced

Cook yams until tender. Peel and cool.

In food processor or blender puree yams, 5 Tbs. butter, sugar, salt, sherry, corn syrup and cinnamon. Spread half of the puree in greased 9 inch baking dish. Layer half of sliced apples over puree. Repeat both layers. Brush top layer of apples with remaining 3 Tbs. butter. Bake in

preheated 350 degree oven 30 minutes.

May be assembled, covered and refrigerated. To bake, bring to room temperature. Bake in preheated 350 degree oven 30 minutes.