

Sweet Potato Casserole with Pecan Topping From Mary Ann Blackburn
Source: Linda, College Roommate of Mary Ann and Nora

This tasty sweet potato casserole contains butter, vanilla, mashed sweet potatoes, brown sugar, butter, and pecans.

INGREDIENTS:

- 2 eggs
- 1 cup granulated sugar
- 3/4 cup butter, softened
- 1/2 cup milk
- 1 teaspoon vanilla
- 3 cups cooked mashed sweet potatoes
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- Topping
- 1/2 cup brown sugar
- 1/3 cup flour
- 2 tablespoons butter, softened
- 1/2 cup chopped pecans

PREPARATION:

Beat eggs, granulated sugar, and 3/4 cup butter. Add milk and vanilla. Combine with the mashed sweet potatoes; spoon into a greased 2-quart casserole. Combine brown sugar, flour, 2 tablespoons softened butter, and pecans, mixing until crumbly; sprinkle over sweet potatoes. Bake at 350° for 45 minutes.
Serves 6.

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[Honey Apple Pie With Thyme](#) From Jen Datka
Source: *The New York Times*, November 15, 2006

3 Golden Delicious apples, peeled and cored (about 1¼ pounds)
4 Granny Smith apples, peeled and cored (about 1½ pounds)
½ cup honey
6 thyme branches
¼ cup unsalted butter (½ stick), cut into small pieces
2 tablespoons instant tapioca
1/3 cup light brown sugar
½ teaspoon ground ginger
¼ teaspoon salt
Flour, for dusting
Dough for 2 9-inch pie crusts (see recipe).

1. Preheat oven to 425 degrees. Slice Golden Delicious apples and 3 Granny Smith apples into sixths.
2. In a large skillet over medium-high heat, bring ¼ cup honey to a boil. Let simmer about 2 minutes, until honey is caramelized. Add 3 thyme branches. Arrange half the apples in a single layer in skillet. Sprinkle 2 tablespoons butter over apples. Cook apples, turning, until well caramelized on all sides (but not cooked through), about 10 minutes. Scrape apples and honey mixture into a bowl. Add tapioca and toss to combine. Repeat cooking process with remaining honey, thyme, butter and sliced apples. Add second batch of apples to bowl; combine. Discard all thyme branches.
3. Thinly slice remaining Granny Smith apple and add it to bowl. Stir in sugar, ginger and salt.
4. On a lightly floured surface, roll out both crusts to 12-inch circles. Place one crust in 9-inch pie plate. Scrape apple filling into crust and top with remaining crust. Pinch edges to seal. With a knife, slice 4 vents in top of crust. Place pie on a foil-lined, rimmed baking sheet.
5. Bake for 15 minutes; reduce heat to 350 degrees and continue baking until crust is dark golden and apples are tender when pricked with a fork, about 45 minutes more. Let cool for 30 minutes before slicing.

Yield: One 9-inch pie, 8 servings.

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[Maple Rosemary Ice Cream](#) From Jen Datka
Source: SeriousEats.com, November 4, 2011

3 cups half and half
3 sprigs rosemary
6 egg yolks
1 cup maple syrup
1 teaspoon kosher salt

1. In a medium saucepan, heat half and half to a bare simmer and add rosemary. Cook on lowest possible heat for 20 minutes, covered, stirring bottom occasionally. Remove rosemary.
2. Combine egg yolks and maple syrup in a bowl and whisk until very well combined. Slowly add about 1/3 of dairy to bowl, one ladleful at a time, whisking constantly. Then transfer yolk mixture back to pot and whisk to combine.
3. Cook custard on medium low heat, whisking frequently, until it thickens to coat the back of a spoon but a swiped finger leaves a clean line. Add salt to taste, then strain into a container to chill overnight in refrigerator.
4. The next day, churn according to manufacturer's instructions. Transfer ice cream to freezer for several hours so it can harden.