



Happy Thanksgiving

Gramma's pumpkin pie, Aunt Penelope's turkey stuffing, Uncle Bob's cornbread biscuits and football games on every television in the house...it must be Thanksgiving!

A time for tradition, gratitude and sharing as we gather together with family and friends to enjoy a bountiful feast and reflect upon our many blessings. We are grateful for your business and we know that our valued customers will always be the key ingredient to our success.

Sweet Potato Casserole

Yield: 6 to 8 Servings

4 cups Mashed Sweet Potatoes
1 cups Sugar
2 Eggs
1/2 cup Milk
1/2 teaspoon Salt
1/3 stick Butter or margarine (melted)
1 teaspoon Vanilla

Topping:
1 cup Brown Sugar
1/2 Cup Flour
1/3 cup Butter or Margarine (melted)
1 cup Pecans

Mix together sweet potatoes, sugar, eggs, milk, salt and 1/3 stick of melted butter. Pour into a buttered pan. Mix together all topping ingredients and crumble topping evenly over potato mixture. Bake at 350 degrees for 35-45 minutes uncovered.

