



Recipe Card

PREP TIME: 20 MINUTES

COOK TIME: 1 HOUR

NAME OF DISH:

DR. CASEY'S SWEET POTATO CASSEROLE (A FAMILY FAVORITE)

Ingredients:



- 2 LBS SWEET POTATOES
- 2 STICKS BUTTER
- A SPLASH OF MILK
- CRUSHED PINEAPPLE
- ½ C BROWN SUGAR
- PUMPKIN PIE SPICES (BE GENEROUS!)
- CINNAMON (ALSO GENEROUS!)

Topping Options:

CLASSIC: MINI MARSHMALLOWS FOR THAT NOSTALGIC HOLIDAY TOUCH

NUTTY TWIST: 1 STICK BUTTER, BROWN SUGAR AND CHOPPED PECANS FOR A CARAMELIZED CRUNCH

Directions:

- COMBINE THE BASE INGREDIENTS AND BLEND UNTIL SMOOTH
- ADD TOPPING OF CHOICE
- PREPARE THE NIGHT BEFORE, THEN BAKE 350°F FOR ABOUT 1 HOUR ON THE BIG DAY
- SERVE WARM, SMILE OFTEN, AND ACCEPT ALL COMPLIMENTS GRACIOUSLY

"My recipe isn't an exact science- its taste tested, family approved, and perfected by instinct"

-Dr. Casey Bradley



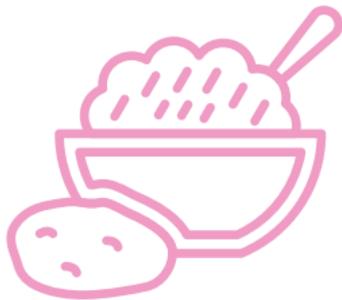
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NAME OF DISH:

DR. CASEY'S "BEAT-THE-DAYLIGHTS-OUT-OF-THEM" MASHED POTATOES

Ingredients:

- YUKON GOLD POTATOES
- BUTTER-LOTS OF IT
- MILK OR WHIPPING CREAM
- SALT TO TASTE



Directions:

- BOIL UNTIL TENDER
- ADD BUTTER AND CREAM
- THEN---BEAT THE EVER-LIVING DAYLIGHT OUT OF THEM UNTIL SMOOTH AND CREAMY PERFECTION.

"It's not an exact science; it's an art. Taste, adjust, repeat."

-Dr. Casey Bradley