

# ABBY'S PINEAPPLE YAM PUFF

*This is a recipe my mom has made for years. In fact, I can't recall a Thanksgiving without it. Even this year, when my family hosted Thanksgiving, my mom made it for the feast. While most people enjoy sweet potatoes with marshmallow topping, this is my family's less traditional alternative.*

**PREP TIME:** 30 minutes

**COOK TIME:** 1 hour 30 minutes

**SERVINGS:** 6-8

## INGREDIENTS

- 4 large (2 lbs.) yams
- ¼ c. butter
- ¼ c. firmly packed dark brown sugar
- 1 can (9oz.) crushed pineapple, undrained
- 1 tbsp. grated orange rind
- 1 tsp. salt
- ¼ tsp. nutmeg
- 2 eggs
- Toasted pecan halves for garnish, if desired

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Pare yams, dropping them into cold water; cut each yam in half crosswise. Place yams in a large saucepot and cover with boiling water; cover and boil 30 minutes or until tender when pierced with a fork. Drain. Put through food mill, placed over the large clean saucepot, to mash.
3. In a small skillet melt the butter; add the brown sugar and heat, stirring, until bubbly; stir into mashed yams adding undrained pineapple, the orange rind, salt and nutmeg.
4. In a small mixing bowl beat the eggs until thick and ivory color; fold into yam mixture.
5. Turn into an ungreased deep casserole or souffle dish (about 1 ½ quarts). Bake for about 1 hour or until heated through and top is slightly crusted. If used, garnish with pecan halves.

### NOTES:

Dish may be prepared ahead; in this case, cover and refrigerate until time to bake.