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MASHED SWEET POTATO CASSEROLE WITH MARSHMALLOWS

3 medium sweet potatoes

Salt

2 Tbsp. butter

2 Tbsp. **Apricot & Maple Sweet Pepper Jelly**

1 Tbsp. brown sugar

2 tsp. **Harvest Roasting Seasoning Blend**

2-3 cups mini marshmallows

Wash and peel sweet potatoes. Cut the potatoes into chunks. Bring a large pot of salted water to a boil. Add the potatoes and cook until tender, 20-30 minutes. Drain the potatoes in a colander and shake to remove all water. Place potatoes back in the pot, add butter, **Apricot & Maple Sweet Pepper Jelly**, brown sugar and **Harvest Roasting Seasoning Blend**; using an electric mixer, blend until smooth. Place in a baking pan or casserole dish. Top with marshmallows and bake 25-30 minutes in a preheated 350°F oven.



- **Apricot & Maple Sweet Pepper Jelly**
- **Harvest Roasting Seasoning Blend**