



Apple Yam Casserole



5-6 yams

4 Jonathan or Granny Smith apples

1/2 cup butter

1 c sugar

1 t salt

2 c water

3 T cornstarch

2 t fresh-squeezed lemon juice

Rinse yams and place in a large pot. Cover with water. Bring to a boil over high heat. Turn heat to medium and boil for 25-30 minutes, or until yams are fork tender. Drain off water and cool yams.

Meanwhile, make sauce by melting butter in saucepan over low heat. Add sugar, salt, water, cornstarch and lemon juice. Whisk until smooth. While stirring, cook over medium heat until mixture thickens and comes to a boil, about 5 minutes. Set aside.

Peel apples. Core and chop into bite-sized pieces. Peel yams and cut into chunks. Place yams and apples in buttered 9 x 13 baking dish. Pour sauce over yams and apples and bake at 350°F for 60 minutes.