



Candied Yams

Ingredients

- 2 cups sweet potatoes or yams, peeled and cut into one-inch cubes
- 3 tablespoons butter
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 Serrano chili, thinly sliced
- ½ cup brown sugar
- 3 tablespoons [Fustini's Iron Fish Honey Vinegar](#)
- pistachios, roughly chopped for garnish

Sharon's Hint

Substitutions: Fustini's Sicilian Lemon balsamic, Fustini's Persian Lime Olive Oil, Fustini's Chipotle Olive Oil, Fustini's Cilantro and Onion Olive Oil

Directions

Step 1.

Place the sweet potato or yam cubes into a medium size stock pot and cover with cold water. Bring them to a boil and then simmer until they are just fork tender, about 6 to 8 minutes. Drain and reserve.

Step 2.

Melt butter with Fustini's **Olive Oil** in a medium size stock pot. Once the butter is melted, add the Serrano chili and sauté for a few seconds. Add the Fustini's **Vinegar**, brown sugar and cook over medium high heat stirring constantly until the brown sugar has melted and the mixture is slightly thickened.

Immediately add the cooked sweet potatoes and stir to coat. Turn the heat to low and continue cooking until the sweet potatoes are fully cooked and are coated with the sugar. Spoon into serving bowls, drizzle the sauce overtop and sprinkle with the chopped pistachios.