

Suggested Product:

Jalapeno Glaze – Salted Sesame Glaze

Jalapeno Glazed Sweet Potatoes

2 medium sweet potatoes
1 teaspoon salt
1 Tablespoon orange juice

1 tablespoon brown sugar (heaping & packed)
1 tablespoon Jalapeno Salted Sesame Glaze

Peel and cut potatoes 1/4 inch slices. Place in pan with just enough water to cover and cook on medium high approximately fifteen minutes. Drain. Add butter, salt, orange juice, brown sugar and Jalapeno Glaze. Place in single serving bowls or one Pyrex dish and sprinkle with brown sugar and bake uncovered 350 degrees for 25-30 minutes. Optional: Top with marshmallows before cooking.

Recipe by: THIRD COAST GIFTS / JALAPENO GOLD

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