



# Happy Thanksgiving

Gramma's pumpkin pie, Aunt Penelope's turkey stuffing, Uncle Bob's cornbread biscuits and football games on every television in the house...it must be Thanksgiving!

A time for tradition, gratitude and sharing as we gather together with family and friends to enjoy a bountiful feast and reflect upon our many blessings. We are grateful for your business and we know that our valued customers will always be the key ingredient to our success.

## Sweet Potato Casserole

Yield: 6 to 8 Servings

4 cups Mashed Sweet Potatoes  
1 cups Sugar  
2 Eggs  
1/2 cup Milk  
1/2 teaspoon Salt  
1/3 stick Butter or margarine (melted)  
1 teaspoon Vanilla

Topping:  
1 cup Brown Sugar  
1/2 Cup Flour  
1/3 cup Butter or Margarine (melted)  
1 cup Pecans

Mix together sweet potatoes, sugar, eggs, milk, salt and 1/3 stick of melted butter. Pour into a buttered pan. Mix together all topping ingredients and crumble topping evenly over potato mixture. Bake at 350 degrees for 35-45 minutes uncovered.

