

### **IAN'S APPLESAUCE**

Ian gathers grandma's apples from her trees to get this treat!

5 lbs. of apples. I use apples from my trees, but Jonathans work well.

Sugar

Cinnamon

Wash and quarter the apples. Cut out the cores, but don't peel. Place in a large pan. Add about 3 cups water, cook until very soft. Watch closely, stir often. Press thru a strainer or food mill. Add sugar to taste and cinnamon if you wish. Store in covered containers in the freezer.

### **SWEET POTATO CASSEROLE**

Ian's favorite, with lots of marshmallows!

6 large fresh yams

$\frac{3}{4}$  cup brown sugar

$\frac{1}{4}$  cup water

2 tablespoons butter

marshmallows

Cook yams in boiling water til tender. Peel and cut in chunks. Place in a buttered shallow baking dish. Sprinkle with brown sugar and water. Sprinkle with cut up butter. Baker in 350 oven about 1 hour, cover with marshmallows <small or large>. Return to oven and bake til marshmallows are melted and browned <5-10 minutes>.