

Kahlua Yams

Ingredients

4 Yams (medium)

1/4 c Butter

1/3 c Brown Sugar

1/4 c Kahlua

Instructions

1. Place whole yams in large pan of water and boil until tender but still firm. Peel and cut into quarters (half length-wise and then half width-wise).

2. Melt sugar and butter in a heavy frying pan. Add Kahlua, stir and cook for 1 minute over medium heat (careful not to burn).

3. Add yams and turn until they are brown and covered on all sides. Cover, reduce heat to low and cook for 15 minutes. Turn yams once again before serving.