



SWEET POTATO MARSHMALLOW CASSEROLE

EFFORT
2/5

PREP TIME
10 MINS

COOK TIME
1 HR

HARDWOOD
PECAN

INGREDIENTS

4 POUND SWEET POTATOES

3/4 CUP UNSALTED
BUTTER, DIVIDED

1/2 CUP BROWN SUGAR

1 TEASPOON VANILLA

1 TEASPOON KOSHER SALT

1 TEASPOON CRACKED
BLACK PEPPER

10 OUNCE MINI
MARSHMALLOWS

PREPARATION

When ready to cook, set Traeger temperature to 375°F and preheat, lid closed for 15 minutes.

Pierce the skin of the sweet potatoes with a fork a few times. Place on a baking sheet or foil tin inside the Traeger and let roast for 60 to 80 minutes, or until extremely softened.

Remove sweet potatoes from the grill and set aside until cool enough to handle. While the potatoes cool, with a stiff whisk, whip together 1/2 cup butter, brown sugar, vanilla, salt and pepper.

Remove and discard skins from sweet potatoes and mash until smooth. Fold in the butter mixture and transfer to a cast iron pan. Top with mini marshmallows and dot remaining 1/4 cup butter.

Place cast iron on the grill and bake for 15 to 20 minutes until warm and marshmallows golden. Enjoy!