

WORLD WAR II THANKSGIVING ON THE HOME FRONT: NUT-SWEET POTATO CASSEROLE

from: Cooking on a Ration. By Marjorie Mills. Boston: Houghton Mifflin, 1943. from: Thanksgiving "Over There."



BY MARJORIE MILLS

4 to 6 sweet potatoes
2/3 cup dark corn or maple syrup
1 orange, sliced
1/2 teaspoon grated orange rind
2 tablespoons butter or margarine
1/3 cup chopped nut meats

Peel sweet potatoes; then slice into a buttered casserole, arranging them in layers with orange slices and chopped nut meats. Dot each layer with butter and season with salt and pepper. Pour syrup over them. Bake in moderate oven for 1 hour. A little water or orange juice may be added if needed. Serves 4 to 6.

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