WORLD WAR II THANKSGIVING
ON THE HOME FRONT:
NUT-SWEET POTATO CASSEROLE
from: *Thanksgiving "Over There."*

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.

From: *Cooking on a Ration,*
by Marjorie Mills.
Houghton Mifflin, 1943.