

"Orange Scalloped Sweet Potatoes"

Select medium sized sweet potatoes and cook in boiling salted water until tender. Peel & slice. Put a layer of potatoes in a greased baking dish, sprinkle generously with sugar & dot over with bits of butter. Add another layer of potatoes & repeat until dish is full. Squeeze the juice of and ~~use~~ pulp of several oranges, & pour over the potatoes (over)

There should be enough orange juice to come almost to the top of the potatoes. Sprinkle fine buttered bread crumbs over the top & bake in a moderate oven (350° F) until potatoes have absorbed most of the orange juice and the top is lightly browned. Serve with roast pork or baked ham.