

# Candied Sweet Potatoes

3 cups sugar  
2 tsp. vanilla  
1/4 cup water  
1 tsp. cinnamon  
1 stick butter  
Pinch of salt

Fill a 6 quart pot or deep iron skillet a little over half full of potatoes that have been cut in 1/2-inch strips. Cover with sugar, vanilla, cinnamon, salt, butter and water.

Cook on high heat. Start turning at once, do not stir, just lift and turn.

If the potatoes get too soft before syrup is thick enough, lift potatoes out and let syrup boil a few minutes longer.

Pour thick syrup over potatoes and serve.