

**Aloha Sweet Potatoes**

4 to 5 medium sweet potatoes

1/2 cup butter

1 cup brown sugar

1/2 cup water

1/4 cup shredded coconut

Boil sweet potatoes in their jackets until tender about 25 minutes. Let cool, then peel and cut into slices 1 1/2-inch thick. In a large skillet melt butter. Stir in brown sugar and water and cook on medium heat about 5 minutes. Reduce heat and add sweet potatoes to skillet before serving. Makes 8 servings. Please 4x menu

Note: Canned yams can be used in place of sweet potatoes.