

Tucker Holiday Yams

3 Large Yams

3 Cups of Brown Sugar

1/2 Cup Butter

1. Peel and slice yams.
2. Place the brown sugar and butter in a large electric skillet.
3. Turn heat to medium and cook until the butter melts.
4. Place the sliced yams in the brown sugar mixture.
5. Once the sugar and butter start to boil, reduce the heat to simmer.
6. The yams will begin to release liquid. This will create a syrup in the bottom of the pan.
7. Use a large pancake turner and turn the yams every five minutes to cook evenly.
8. Cook for 45 minutes or until yams are tender and the brown sugar syrup starts to thicken and coat the yams.