

I don't have a real "recipe," but here's how I prepare them:

1. Wash five or six (or more) good-sized yams (or sweet potatoes).
2. Boil them in a big pot until you can push a knife or a skewer deeply into it with moderate pressure. You do *not* want them to be too soft. You want them to be about two-thirds done.
3. Cool the yams by pouring off a lot of the hot water and then introducing cool water. Let the yams continue cooling on a cutting board or plate.
4. When the yams are cooled, it is very easy to peel off their skin.
5. After peeling the yams, cut them lengthwise into halves or quarters (depending on how big they are) and lay them out in a deep glass baking pan. (You can butter the baking pan before, if you want.)
6. In a large saucepan, mix a pound (or more) of light brown sugar and a half cup of water (or more, depending on how thick you want the syrup to be). Heat the mixture to facilitate formation of the syrup.
7. While the syrup is being prepared, put big pats of butter on top of the yams in the baking pan. You should use plenty -- at least one stick (maybe more!).
8. Put the baking pan in the oven at 350 degrees. As the syrup and butter heat up, use a baster (like a turkey baster) to mix them up and squirt them on top of the yams. Bake until the syrup and butter mixture boil. (It smells great!) That should take at least a half hour.
9. Enjoy!