

Lisa's Apple Yams

Ingredients:

- 4 large yams, peeled and cooked until tender. Slice the yams' the thickness you desire
- 4 cooking apples, peeled and sliced

Yummy Sauce Ingredients:

- 2 cups water
- 1 cup brown sugar
- 1/2 teaspoon salt
- 4 tablespoons cornstarch

Instructions:

1. Grease a 9-inch by 13-inch pan and layer the yams and apples in the pan.
2. In a medium saucepan combine the water, brown sugar, salt, and cornstarch, stirring constantly. Add one cube (1/2 cup) of butter. Continue stirring constantly. Cook until it starts to thicken. Add 1/2 teaspoon lemon juice. Sprinkle nutmeg and cinnamon over the apples and yams.
3. Pour the sauce over all of it.
4. Bake covered at 350 degrees for about 30 minutes. No marshmallows on this one. This recipe is fabulous!