

THE OLYMPIA KITCHEN

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Recipe: **Kahlua Yams** Serves 6-8.

By Shannon Beigert

Ingredients

- 4 large yams
- 1/2 cup butter
- 1/2 cup of brown sugar
- 1/2 cup of Kahlua or similar coffee liqueur
- 1/3 cup of toasted pecans
- Pinch of salt

Stove-top Instructions

First, peel and horizontally slice yams into disks.
Using a large pot of water, with a pinch of salt, boil the yams, reduce heat and slowly simmer until they are tender but not mushy. This should take about 20 minutes. Drain the yams.
Using a large skillet, on medium heat, gently melt butter and stir in the brown sugar until a rich syrup forms. This will take about 5 minutes. Add the Kahlua and stir to combine, reducing the heat to low.
Add the cooked (drained) yams until each piece is covered.
Remove the dish from heat and top with toasted pecans.
Enjoy!

Look for more recipes that make use of seasonal and locally produced ingredients every week in *The JOLT*. Suggestions? Compliments? Photos? Email shannon@theJOLTnews.com