

## Betty's Holiday Pecan-Crusted Yam Patties



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In this video, Betty demonstrates how to make Pecan-Crusted Yam Patties. This is a great holiday recipe. It requires very few ingredients and steps—and it can be made ahead and heated before serving.

### Ingredients:

8 preformed, precooked yam patties (If you can't find these, you may cook yams or sweet potatoes, mash them and form them into patties.)

½ cup chopped pecans, ground into pecan meal using a kitchen chopper

2 tablespoons melted butter

Simple Cranberry Orange Salad Dressing, to serve on the side if desired (The recipe is available in [bettyskitchen](#).)

brown sugar, if desired

Place pecan meal in a small flat dish and set aside. Melt 2 tablespoons butter in a small skillet and cool slightly in a small flat dish. Place a small amount of melted butter in a larger skillet. Coat each of the yam patties by dipping it in the melted butter and then in the pecan meal. Heat the butter in the larger skillet over low heat. Add the pecan-coated yam patties in a single layer in the hot skillet. Cook over low heat until patties are heated through. Turn once during the cooking, when the bottom side is brown. When heated and browned on both sides, remove patties to a nice serving dish.

Serve immediately. Serve Simple Cranberry Orange Salad Dressing or brown sugar on the side, if desired. This dish is a combination of holiday flavors that are great at Thanksgiving and Christmas.

I hope you enjoy the recipe! --Betty