

# HAWAIIAN FUDGE SAUCE

## Orange-Ginger Sauce Yams

### Ingredients per serving:

1 medium sized yam

1 tablespoon WCGFS

1 tablespoon butter, softened

### Preparation:

Heat oven to 500°F. Peel yam, dice in cubes of at least one inch on each side, and boil till tender (not mushy). Mash, adding WCGFS and butter. (Note: You may want to add  $\frac{1}{4}$  teaspoon freshly grated ginger.) Spoon the yam mixture onto a greased or lined baking sheet and bake for two to three minutes. Use a broad, thin spatula to move yam onto serving plate.

Note: Crystallized ginger, finely chopped, or butter-fried English walnuts are good garnishes.