

## Brown-Sugar-Glazed Sweet Potatoes with Sausages

Makes 4 servings

4 link sausages (bratwurst, Italian, Polish, etc.)  
¼ cup (½ stick) butter  
1/3 cup packed brown sugar  
3 tablespoons maple syrup  
3 medium or 2 large sweet potatoes, peeled and cut into 1- to 1 ½-inch chunks  
Ground nutmeg to taste

Preheat oven to 350 degrees.

In a large Dutch oven, brown sausages on all sides. Remove from pan. (Or, brown in a separate skillet if you want a little less grease.)

Add butter, brown sugar and maple syrup to Dutch oven until butter is melted and mixture is hot and starting to bubble. Add sweet potatoes and stir to coat.

Add sausages in a ring around the sweet potatoes, pushing sweet potatoes toward the middle. Sprinkle sweet potatoes with nutmeg and stir. Be sure syrupy mixture is still bubbling.

Cover and bake in preheated oven 30 minutes, until sweet potatoes are tender and sausages are cooked through, stirring sweet potatoes halfway through.

