

Anytime Yam Casserole

A cross between scalloped potatoes and a casserole, this not-too-heavy dish is great served at breakfast or as a light supper with a tossed salad. It is easily prepared ahead, then kept in the refrigerator to bake the next day or entirely baked and simply reheated when needed. Layered casseroles always taste better the 2nd time around.



- **10 links breakfast sausage** uncooked or brown n serve style
- **4 medium-sized-ish yams or sweet potatoes** [stores sell the same thing by different names plus there are many varieties - they all work]
- **1 large baking apple.** Here in New England I use Ever Crisp found at farm stands but the Granny Smith variety can work too.
- **1/4 cup pomegranate seeds**
- **3/4 cup heavy cream**
- **1 1/2 cup grated parmesan cheese** or any hard cheese like Manchego or Pecorino
- **1 T chopped fresh sage**
- **1/2 tsp grated nutmeg**
- **Kosher salt and white pepper**

Brown and cook through the sausages. When cool, slice into 3/8" rounds.

Chop apple with peel on into 1/2" chunks.

Peel then rinse and dry, then slice sweet potatoes into 1/8" rounds:

NOTE: I use a mandoline to make even slices. A food processor slicing blade works well too.

Generously butter a 9" x 13" pan then layer the following in the order listed:

1. Sliced sweet potatoes over-lapping slightly to cover the bottom of the pan.
2. Drizzle randomly 1/4 cup heavy cream over the potatoes.
3. Sprinkle 1/2 tsp kosher salt and 1/4" tsp white pepper over all.
4. Sprinkle half of the sausage over.
5. Sprinkle half of the apples over.
6. Sprinkle 1/4 cup of pomegranate seeds over.
7. Scatter 1 1/2 tsp sage on top.
8. Sprinkle 1/4 tsp of nutmeg over.
9. Scatter 1/2 cup of parmesan cheese over.

Repeat this layer again.

Finish with one more layer of potatoes drizzled with the last 1/2 cup of cream, salt and peppered then scattered with the last 1/2 cup of cheese.

Bake uncovered 350° for one hour. Let sit covered for 10 minutes before slicing. Serve with pomegranate seeds scattered on top. If you refrigerate first before baking, let it come to room temperature first about 3 hours sitting out. Likewise if you are reheating.