the stickier and better they get. However, there can also be too much of a good thing. If left in too long, the sauce will get black and hard as the liquid evaporates and the sugar caramelizes. Use your head: when they look chewy, they are. Because of the allowable variation in potato and pan size, there is no predicting the exact cooking time. Therefore, we recommend baking them earlier in the day till somewhat sticky and finishing them close to dinner time. The potatoes will cooperate.

To jazz them up, about 30 minutes before serving time top each potato half with a cherry-topped orange slice, basting immediately.