



Cutting the sweet potatoes into slices of even thickness is important so that they cook at the same rate. A potato masher will yield slightly lumpy sweet potatoes; a food mill will make a perfectly smooth puree. The potatoes are best served immediately, but they can be covered tightly with plastic wrap and kept relatively hot for 30 minutes. This recipe can be doubled and prepared in a Dutch oven; the cooking time will need to be doubled as well.

- 4** tablespoons unsalted butter, cut into **4** pieces
- 2** tablespoons heavy cream
- 1/2** teaspoon salt
- 1** teaspoon sugar
- 2** pounds sweet potatoes (about **2** large or **3** medium-small potatoes), peeled, quartered lengthwise, and cut crosswise into **1/4**-inch thick slices

Pinch ground black pepper

1. Combine butter, cream, salt, sugar, and sweet potatoes in 3- to 4-quart saucepan; cook, covered, over low heat, stirring occasionally, until potatoes fall apart when poked with fork, 35 to 45 minutes.
2. Off heat, mash sweet potatoes in saucepan with potato masher, or transfer mixture to hopper of food mill and process into warmed serving bowl. Stir in pepper; serve immediately.

This recipe originally taken from Here In America's Test Kitchen



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