

WHIPPED SWEET POTATOES

I made this recipe up through trial and error. It goes great with Pork Pot Roast with Fennel and Pears (recipe available on this site) It's not as sweet as a recipe that has you add sugar, but by roasting the potatoes instead of boiling them their natural sweetness intensifies resulting in a just sweet-enough dish.

6 medium to large sweet potatoes

8 tablespoons unsalted butter (1 stick)

½ cup heavy cream

¼ teaspoon cinnamon

¼ teaspoon ground cloves

1/8 teaspoon ground ginger

¼ teaspoon salt

vegetable oil

Preheat oven to 400 degrees. Poke potatoes in three places each with a fork, and rub with oil. Place on a foil lined cookie sheet, leaving as much space between them as possible, and cook in the center of the oven about 60 minutes, or until they're soft when squeezed. When the potatoes are cool enough to handle, slice them open, scoop out the meat, run it through a potato ricer, or mash it. . Melt the butter, add the cream, spices and salt and heat through, then mix it into the potatoes and stir until smooth. Transfer to a buttered 7"x11"x1½" baking dish and cover with plastic wrap and refrigerate. Let potato mixture come to room temperature and remove plastic wrap, before placing in a 350 degree oven. Heat for 45 minutes until hot.