

BOURBON SWEET POTATOES

SERVES 8 Adapted from *Virginia Hospitality*

In large pot, cook sweet potatoes in salted boiling water until tender. Peel and mash potatoes.

Transfer to mixer bowl and add remaining ingredients except topping. Beat until well mixed. Transfer to 9x13 baking dish.

In a small bowl, mix together topping ingredients. Sprinkle over sweet potatoes.

Bake at 350° for 45 min.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1-2 days in advance. Cover and chill.
- For a simpler topping, you can substitute with 1/3 cup chopped pecans.

INGREDIENTS

SWEET POTATOES

4 lbs sweet potatoes
Salt
1/2 cup butter, softened
1/2 cup bourbon
1/3 cup orange juice
1/4 cup light brown sugar,
packed
1 tsp salt
1/2 tsp apple pie spice

TOPPING

1 cup pecans, chopped
1 cup brown sugar
1/3 cup flour
1/3 cup butter, softened

Shared by sister-in-law, and Virginia native, Liz Dalrymple.

The topping was shared with Liz by Holly Floyd.