



Chipotle Mashed Sweet Potatoes

BAH Note: If you like things spicy, go ahead and chop up some of the chipotle peppers and add to the mashed potatoes.

- 4 sweet potatoes
- 4 teaspoons honey
- 3 tablespoons butter, softened
- 2 teaspoons adobo sauce (from one can chipotles in adobo sauce)

Peel the sweet potatoes and cut into large chunks. Fill a large sauce pan with about an inch of water, place a steamer basket in the pot, and fill the basket with the sweet potatoes. Cover, bring the water to a good simmer over medium heat, and cook for 30 to 40 minutes until the potatoes are fork tender.

Carefully remove the steamer basket and mash the potatoes with a ricer. Add the butter, honey, and adobo sauce and stir to combine. Season to taste with salt.

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