



**MASHED SWEET
POTATOES WITH
LIME JUICE,
TEQUILA, AND
AGAVE SYRUP**



Ingredients

One large sweet potato for every two people, or more if you want leftovers (you do!), peeled or unpeeled, and chopped
Salt
Black pepper
Butter
Freshly squeezed lime juice
Agave syrup (if you can't find this, you can use maple syrup or honey, but the agave gives it a pretty unusual flavor)
Tequila (I used a Reposada – or lightly aged – variation)

THIS RECIPE ISN'T LIKE ANYTHING I'D EVER TASTED: IT'S SWEET AND RICH, WITH A LITTLE ZING FROM THE LIMES AND THE TEQUILA.

Directions

1. Cook the sweet potatoes with salt, pepper, and butter in a foil packet, or a covered pan, until super tender and mashable.

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2. Add a bunch of butter* and mash until smooth and creamy. If you have a whisk, it makes a perfect mashing tool. If not, improvise! A fork would be perfectly sufficient. You can leave the mash a little chunky, if you prefer, or make it smooth.

I WANTED A STARCHY SIDE DISH TO GO WITH A MEXICAN-THEMED MEAL, AND DIDN'T WANT TO BUY OUT OF SEASON CORN, BUT STILL HAD ACCESS TO LAST YEAR'S SWEET POTATOES FROM A LOCAL FARM. AND, I HAD SOME TEQUILA KICKING AROUND!

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THIS RECIPE COULD EASILY BE MADE VEGAN BY SUBSTITUTING OIL FOR THE BUTTER. TOASTED SESAME OIL WOULD BE A REALLY NICE ADDITION.

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IT'S GREAT TO ZEST THE LIME BEFORE SQUEEZING, AND USE THE ZEST IN THIS RECIPE, OR IN SOMETHING ELSE.

Directions (cont.)

3. Mix in lime juice, agave, and tequila, tasting as you go, until the acidity and sweetness are nicely balanced.

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4. Season to taste with salt and pepper.

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*You can use some cream or milk if you'd like, but using all butter makes the texture super silky and rich

