



Bourbon Maple Sweet Potato Purée with Pumpkin Oil

Chef John Greeley

Yield: Serves 8

Ingredients:

2 qt. Sweet Potatoes (*peeled and cut in large cubes*)

2 qt. Heavy Cream

¼ cup Bourbon Maple Syrup (*Bliss is best*)

2 Tbs. Pumpkin Oil

1 tsp. Cayenne Pepper

Salt to taste

Method:

1. In a large pot, add sweet potatoes and enough cream to cover potatoes. Bring to a simmer.
2. Do not boil cream. It will scorch the cream (*and taste like burnt marshmallows*).
3. When the potatoes are tender, drain off cream, and reserve.
4. Purée potatoes with a hand blender, and add some of the cooking cream to adjust consistency.
5. Season with cayenne and salt.
6. Last, stir in the bourbon maple syrup and pumpkin oil. Serve.