

Sweet Potato Mash Martinis

Exciting flavors and a fun presentation will win the approval of your holiday guests with this new twist on sweet potato mash!

Ingredients

3 pounds Sweet Potatoes, peeled and cubed (about 6-7 Potatoes, also known as Yams)
2 large White Onions, roughly chopped
6 large Garlic Cloves, roughly chopped
4 tablespoons Unsalted Butter
¼ cup Whole Milk
1 ½ teaspoons Salt + additional
¼ teaspoon Black Pepper

Glazed Pecans

1 cup raw Pecan Halves
1 tablespoon Water
2 tablespoons Pure Maple Syrup
¼ teaspoon Pumpkin Spice
Freshly Ground Sea Salt to taste

Garnish

Crème Fraiche
Thinly Sliced Scallions (Green Parts only)
Pumpkin Spice

Special Equipment

Martini Glasses-optional
Ice Cream Scooper-optional
Hand Blender- optional

Preparation

Place sweet potatoes in a large pot, cover with water and add a pinch of salt. Partially cover with lid and bring to a boil. Cook until very tender, about 30-40 minutes. Drain well.

While potatoes are cooking, heat 2 tablespoons unsalted butter in a medium skillet on medium-high heat. Add onions and a pinch of salt and sauté until very tender and caramelized, reducing heat if onions start to brown too quickly, about 15 minutes. Add garlic and sauté a few minutes longer. Set aside.

Heat 1 tablespoon water and 2 tablespoons maple syrup in a non-stick skillet on medium-high heat. When mixture starts to simmer (about 30 seconds or less) add pecan halves and gently stir until pecans are coated. Immediately sprinkle ¼ teaspoon of pumpkin spice and sea salt to taste evenly over pecans and continue to stir until pecans are caramelized, about 2 minutes (lower heat if needed). Immediately transfer pecans to a dish in a single layer and set aside.

Add onion mixture, ¼ cup milk and 2 tablespoons unsalted butter to the sweet potatoes and mash until very smooth (Option to use a hand blender). Add 1 ½ teaspoon salt and ¼ teaspoon black pepper and mix.

Dollop about two heaping scoops of mashed sweet potato mixture in each martini glass (option to use ice cream scooper). Top with 1 teaspoon Crème Fraiche, a dash of pumpkin spice and garnish with glazed pecans and scallions.

Makes 10-12 Martinis