



PUREED SWEET POTATOES WITH CREAM AND CHEDDAR

SERVINGS: 6 | PREP TIME: 10 MINS | COOK TIME: 5 MINS

There are so many creative and unique ways to serve your sweet potatoes this Thanksgiving. For a fun twist, try pureeing them with cream, cheddar and a hint of cayenne. Hearty, sweet and delicious!

INSTRUCTIONS:

1. Add the sweet potatoes in a large pot, cover with room temperature water and bring to a boil. Boil for about 10 minutes, or until the sweet potatoes are fork tender. For easy pureeing, use an immersion blender, and then add melted butter, cream and shredded cheese.
2. Add cayenne pepper, ground mustard and salt and pepper to taste. Stir together, and finish with an extra drizzle of cream.

CRANK UP YOUR COOKING TIP:

For quick and easy pureeing, use an immersion blender.

INGREDIENTS:

5 medium sized sweet potatoes,
peeled and quartered
4 ounces (1 sticks) butter, melted
1/4 cup cream
1/2 cup shredded cheddar
1 pinch ground cayenne pepper
1/4 tsp. ground mustard
Salt and pepper to taste