



BOURBON SWEET POTATO CASSEROLE WITH SWEET 'N' SAVORY BACON PECANS



The name of this dish promises greatness and wow does it deliver. While intended to be a side, its bright color and decadent flavor combination mean it might steal the turkey's spotlight. Serves 6 to 8

Wine Pairing: Extra Dry Riche and Rosé

Potatoes

4 medium sweet potatoes
3/4 cup brown sugar
1/4 cup milk
1/4 cup butter, melted
2 eggs, lightly beaten
2 tablespoons bourbon
2 teaspoons vanilla extract
1 teaspoon cinnamon

Pecans

6 slices thick cut bacon, chopped
1 1/2 cups raw pecans, roughly chopped
3/4 cup brown sugar
1/3 cup all-purpose flour
1/3 cup salted butter, melted
1/2-1 teaspoon cayenne pepper
2 tablespoons fresh sage, chopped
1-2 teaspoons fresh rosemary, chopped

Preheat the oven to 400 degrees F. Butter the bottom and sides of a casserole dish.

Poke a few holes in the sweet potatoes and bake for 1 hour or until soft and tender. When the sweet potatoes are cooked, slice in half and let cool.

Meanwhile, make the pecans. Heat a large skillet over medium-high heat. Add the bacon and cook until crispy, about 6 minutes, turning as needed.

Transfer the bacon to a paper towel-lined plate and set aside.

Combine the pecans, brown sugar, flour, butter, cayenne, sage and rosemary in a bowl and mix well. Stir in the bacon.

Reduce the oven temperature to 350 degrees F.

Peel the skins away from the flesh of the sweet potato and put the sweet potato in a mixing bowl. Mash well. Stir in the brown sugar, milk, butter, eggs, bourbon, vanilla and cinnamon, mixing until fully combined.

Pour the sweet potatoes into the prepared dish. Spread the pecan mixture over top. Bake for 30 to 40 minutes or until the pecans are golden. Remove from the oven and serve warm.

Recipe by Half Baked Harvest

