



MAPLE WHIPPED SWEET POTATO CASSEROLE WITH CANDIED PECANS

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Holiday, Potatoes, Thanksgiving, Vegetable

Difficulty: Easy **Servings:** 8 **Source:** CHEF KENT RATHBUN

INGREDIENTS

FOR THE POTATOES

- 1 1/2 pounds sweet potatoes peeled, large diced
- 1 1/2 pounds white potatoes peeled, large diced
- 1/2 cup heavy cream
- 2 tablespoons maple syrup
- 4 ounces whole butter
- 1 teaspoon cracked black pepper
- 1 tablespoon kosher salt

FOR THE PECANS

- 1/2 cup pecans shelled and halved
- 1/2 cup granulated sugar
- 2 cups water

DIRECTIONS

FOR THE POTATOES

1. Cover potatoes with water in a large pot, cook until soft. Remove from heat and drain.
2. Pass potatoes through a potato ricer or large-holed china cap.
3. In a small sauce pot, bring heavy cream, maple syrup and whole butter to a boil.
4. In a large stand mixer, whip together riced potatoes, heavy cream, maple syrup and butter until potatoes are light and fluffy.
5. Season with cracked black pepper and kosher salt.
6. Serve.

FOR THE PECANS

1. In a small sauce pot, cover pecans with water. Add sugar and bring to a boil.
2. Simmer pecans for 10-15 minutes.
3. Strain pecans through a china cap and place on a silpat lined baking pan. (save and reduce the water, it makes a good syrup)
4. Bake at 300 Degrees for 10 minutes or until pecans start to brown. (these will burn very quickly)

To Serve:

Place potatoes in desired container and top with candied pecans.

NOTES

Great topping for all types of potatoes.
Great snack during the holidays.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.
2. Remove plastic lid.
3. Cover with aluminum foil.
4. Bake for 25-28 minutes or until warm in the center.

5. If your oven is full of a lot of different products cooking times may vary.
6. Once sweet potatoes are hot, transfer from baking container to serving bowl of your choice.
7. Sprinkle with candied pecans.

For a great serving suggestion pipe potatoes from a piping bag into a cast iron skillet.

Garnish with marshmallows, glaze under a broiler until golden brown and finish with pecans and left over syrup.