

Roasted Sweet Potato Purée

Ingredients:

- 3-4 large sweet potatoes
- 3 tablespoons butter
- ½-1 cup of milk (I use whole)
- 1 teaspoon chipotle powder
- Salt and pepper to taste

Directions:

Preheat oven to 400°. On a parchment lined baking sheet, place potatoes and roast for about 1 hour. This will depend somewhat on the size of your potatoes. You will know they are ready when you can pierce them easily with a fork. Remove from oven and allow to cool.

In a large bowl, scrape skin from potatoes, and mash with a ricer or potato masher.

Gently warm butter and milk in a 4-qt pot until butter is melted and mixture is warm.

Blend roasted purée with warm milk and butter. Use a whisk to blend ingredients. Season with chipotle powder, smoked paprika and salt and pepper to taste. The amount of liquid will depend somewhat on the size of your potatoes. Add additional liquid if needed to thin your purée to desired consistency. Serve warm.

