

## Liberty Street's Bourbon-Mashed Sweet Potatoes

8 med Sweet potatoes, about 4 lb  
2 tsp Salt  
1 Tbl Granulated sugar  
1 Tbl Packed brown sugar  
1/2 tsp Salt  
1/4 tsp White pepper  
1/2 tsp Cinnamon  
1/4 tsp Nutmeg  
1/4 C Cream  
4 Tbl Butter  
1/4 C Steen's Cane Syrup (or white corn syrup)  
1/2 C Bourbon

Peel sweet potatoes and cut into quarters. Cut each quarter in half again. Place in a pot and cover with cold water. Add the 2 tsp salt and granulated sugar. Bring to boil, reduce heat and simmer for about 15 minutes or until very tender. Potatoes should mash easily when pressed with a fork.

Drain potatoes and return to pan over very low heat. Return to burner until all moisture has evaporated, about 2 minutes. Remove from heat. Rice or mash until very smooth.

Stir in brown sugar. Combine the half teaspoon of salt, pepper, cinnamon and nutmeg in a small bowl; stir into potatoes.

Place cream and butter in saucepan. Heat until butter melts. Stir into potatoes. Stir in the corn syrup and bourbon.

