



Rosemary-Pecan Mashed Sweet Potatoes

Makes: 10 servings

Ingredients

- **4 pounds** sweet potatoes, peeled and cubed
- **4½ teaspoons** kosher salt, divided
- **½ cup** unsalted butter, softened
- **⅓ cup** whole milk
- **2 tablespoons** maple syrup
- **1 tablespoon** chopped fresh rosemary
- **1 teaspoon** ground black pepper
- **½ teaspoon** ground nutmeg
- **¼ cup** chopped glazed pecans
- Garnish: chopped fresh rosemary

Directions

1. In a large Dutch oven, bring potatoes, 3 teaspoons salt, and enough water to cover by 1 inch to a boil over medium-high heat. Reduce heat to medium-low, and cook until fork-tender, about 20 minutes. Drain well, and return potatoes to pot.
2. Using a potato masher, mash potatoes to desired consistency. Stir in butter, milk, maple syrup, rosemary, pepper, nutmeg, and remaining 1½ teaspoons salt. Sprinkle with glazed pecans. Garnish with rosemary, if desired.



Pro Tip: Glazed or candied walnuts can be substituted for glazed pecans.

Prep Tip: To make this dish a day ahead, follow recipe, omitting the glazed pecans and rosemary; cover and refrigerate dish. Reheat on the stove over medium heat, stirring occasionally until warm; alternately, reheat in the microwave for 2 to 3 minutes, stirring after each minute until warm. Before serving, add the glazed pecans and rosemary. Reheating in the oven will cause the dish to become dry.