



Thanksgiving Dinner

SPICY MASHED SWEET POTATOES WITH MAPLE SYRUP

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| 6 lbs fresh sweet potatoes (scrubbed and clean) | ¾ cup sour cream or plain yogurt |
| ⅓ to ½ cup of good quality maple syrup | 1½ tsp ground cinnamon |
| 4 tsp puréed canned chipotle chiles (adjust for desired heat) | Salt to taste |

Cook sweet potatoes until soft in a microwave, by boiling, or by baking at 375 degrees for up to one hour. Combine syrup, sour cream, chipotle purée, cinnamon and salt in a small bowl. Whisk until smooth. After potatoes are cooked and soft, remove the peel and pass through a potato ricer, food mill or potato masher. Blend in other ingredients with a rubber spatula to combine. Taste for seasoning and transfer to a warm serving bowl.

Serve immediately.

Laura Bush