SPICY MASHED SWEET POTATOES
WITH MAPLE SYRUP

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.