



Chipotle Sweet Potatoes

Preparation: 8 min, Cook Time: 1 hour Yield: 2
Fox 5 November

2 large sweet potatoes
2 tablespoons unsalted butter
1/2 can chipotle pepper in adobo sauce, chopped
Salt to taste
1/3 cup heavy cream
1 pinch paprika
1 sprig thyme
1 quart bag ziploc bag



Wash potatoes and place in oven. Bake at 350f for 1 hour and allow to cool.
Cut 1 potato in 1/2 width wise and remove inside flesh and place in a bowl. Leave 1/8 inch wide cup. Trim bottom if it will not stand on its own.
Peel the skin from the second potato and add to the bowl.
Bring butter and cream to a boil and add to potatoes. Whip until creamy. Season to taste.
Place potato in ziploc bag and cut corner. Pipe into potato cup.
Garnish with thyme and paprika.

This can be made a day ahead then assembled and heated in oven for 15-20 minutes.