
Sunny's Classic Sweet Potato Casserole

Recipe courtesy Sunny Anderson, 2017

Serves 6-8

For the topping

½ cup all-purpose flour
¼ cup light brown sugar
Zest of 1 orange
½ cup pecan halves, roughly chopped
6-8 fresh sage leaves, finely chopped
4 tablespoons ice cold unsalted butter, cut into teeny weeny bits
Kosher salt

For the potatoes

8 tablespoons butter
8 medium sweet potatoes, peeled and chopped
6 sage leaves
2 red onions, cut in half to make 2 quarters
4 cloves garlic, smashed
¼ teaspoon pumpkin pie spice
¼ cup light brown sugar, packed
Kosher salt

1. Make the topping. In a medium bowl add the flour, brown sugar, pecans, zest, sage, butter and a pinch of salt. Mix with your hands until it feels like you could make a ball that would just slightly hold together and everything is crumbly. Take a tiny bite, it should be slightly sweet with a hint of salt (like a good chocolate chip cookie!), add a tiny pinch more of salt if needed. Cover the bowl with plastic wrap and place in the freezer while finishing the recipe.

2. Prepare the potatoes. Use 1 tablespoon of the butter to coat bottom and sides of a 9x13 dish, set aside. Starting with cold water, boil the potatoes, onion, garlic and sage in salted water until potatoes are fork tender, about 8 minutes. Strain and remove the sage. Allow moisture to evaporate a few minutes then place everything else in a food processor. Add remaining butter, pumpkin pie spice and sugar. Pulse until smooth. Taste and season with salt then spread into dish, leveling the top.

3. Top and bake. Preheat oven to 375° F. Remove the prepared topping from the freezer and sprinkle over the potatoes evenly. Bake until the topping is shiny and golden brown, about 30-35 minutes. Serve warm.