
Sunny's Easy Sweet Potato Mash & Cranberry and Rosemary Glazed Pecans

Sunny's Easy Sweet Potato Mash

Recipe courtesy Sunny Anderson, 2017

Serves 4 to 6

Ingredients:

4-5 pounds sweet potatoes, peeled and cut into 1-inch squares
2 Vidalia or sweet onions, peeled and quartered
1 clove garlic peeled and smashed
4 tablespoons unsalted butter
1 tablespoon light brown sugar
1 teaspoon pumpkin pie spice
Kosher salt and freshly ground black pepper
½ cup chopped Sunny's Cranberry and Rosemary Glazed Pecans, recipe follows

1. Boil the veggies. In a large pot on high heat bring salted water to a boil. Add the potatoes, onions, and garlic. Boil until the potatoes are fork tender, about 5-8 minutes. Remove and strain in a colander.

2. Blend to serve. Fish out the onions and garlic first and add them to the food processor with the butter, sugar and pumpkin pie spice. Blend them in a food processor until smooth. Taste and season with a pinch of salt and a few grinds of black pepper. Add the potatoes and pulse until smooth. Taste and season a bit more with salt, if needed.

Serve with a sprinkle of Sunny's Cranberry and Rosemary Glazed Pecans

Sunny's Cranberry and Rosemary Glazed Pecans

Makes 3 cups

For the glaze

2 tablespoons water, water, vodka, beer or champagne
¼ cup cranberry sauce (jelly)
¼ cup sugar

For the nuts

3 cups pecan halves
1 tablespoon gently chopped fresh rosemary

Flaked sea salt and coarse ground black pepper

1. Make the glaze. In a large non-stick pan on medium high add the water, cranberry sauce jelly and sugar. Stir while cooking until the mixture begins to bubble, about 5 minutes.

2. Toast the nuts. Add the pecans and rosemary to the pan and continue to stir and toss until the nuts soak up and are coated by the glaze, about 5 more minutes. Remove from the pan to a parchment-lined plate or sheet and sprinkle with salt and a few grinds of pepper. Allow the nuts to cool before breaking apart and serving.