



Sweet Potatoe Puree

INGREDIENTS:

*Original recipe makes 4 servings.
Adjust servings if needed*

*2 Pounds Whole Sweet Potatoes
1/2 Teaspoon Salt And Freshly
Ground Pepper, To Taste
1/4 Cup Whole Milk
8Oz Butter*

DIRECTIONS:

1. Preheat the oven to 400 degrees.
2. Peel the potatoes and cut them length-wise into quarters.
3. Puree with salt and pepper in a food processor. With motor running, gradually add milk through feeder tube, then butter. Process until silken .This can make up to 2 days ahead, just store in an airtight container. Reheat and serve.

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