

Vanilla Scented Sweet Potato Puree

Recipe from the Voltaggio Brothers

**GOOD
FOOD**

From The
Sarah Evers
Recipe
Collection

TOTAL TIME:30 min

Prep:10 min

Inactive Prep:--

Cook:20 min

YIELD: 4 to 6 servings

LEVEL:Easy

Ingredients

1 pound sweet potatoes, peeled and cut into large dice
2 teaspoons salt
1/2 teaspoon freshly ground black pepper
1/2 stick (4 ounces) unsalted butter, cubed
1/2 vanilla bean, scraped



Directions

1. Place the potatoes, 2 cups water, salt and pepper into a medium saucepan with a lid. Bring to a boil and return to a simmer, cover and cook until very tender, about 20 minutes.
2. Add the potatoes, but not the liquid, to a food processor, and puree until smooth.
3. Add the butter and the vanilla bean seeds to the puree, and pulse again until all ingredients are incorporated and smooth. Hold until ready to plate.

Sarah's Note: *WOW! This recipe is simple and lick-your-plate good. I made a few changes because I thought their proportions are a little off. Here's what I did:*

*3 lbs of sweet potatoes, peeled and diced
boil in salt and pepper for about 20 minutes
Mixed them in my mixer (I don't have a food processor)
Add 1 stick of butter for 3 lbs of sweet potatoes
Add 2 tsp of vanilla (I didn't buy vanilla beans)
Mix 'em up some more!*