

# MASHED FRESH SWEET POTATOES

*Baked With Butter, Bacon, Onion, and Thyme*

## **INGREDIENTS:**

3# Dark Orange Sweet Potatoes (4)  
8 Slices Greenwood Farms Berkshire Bacon  
1 Large Onion Chopped  
¼ C. Raw Jersey Cream (Warmed)  
1 tsp Fresh Thyme Leaves  
½ Tsp. Salt or To Taste  
½ Tsp Pepper or To Taste  
Fresh Thyme Sprigs If Desired

## **PREPARATION:**

Heat oven to 350. Pierce sweet potatoes and place on cookie sheet covered with foil. Bake 1 hour until tender when pierced with a fork. Let stand 15 minutes until cool to the touch.

Cook bacon over medium heat in a 10" skillet, turning occasionally until brown. Drain on paper towels. Reserve 1 tbs of drippings in skillet and discard the rest. Add onion to skillet cooking over medium heat 5 to 8 minutes until tender and clear. Crumble bacon and reserve 2 tbs for garnish.

Peel sweet potatoes and place in large bowl. Mash until lumps are gone adding salt, pepper and warm cream. Beat until very smooth. Add reserved bacon and the onion and stir until blended. Place potatoes in casserole dish and keep warm in a 225 oven until ready to serve. Garnish with rest of bacon and thyme sprigs. Serves 10