

Mashed Sweet Potato

Ingredients

- 2 pounds sweet potatoes, peeled and cut into 1-inch chunks
- 1/4 to 1/3 cup milk
- 2 tablespoons salted butter
- 1/4 teaspoon Kosher salt



Directions

1. Bring a large pot of salted water to a boil. Carefully add sweet potatoes.
2. Reduce heat to medium and cook uncovered for 15 minutes or until sweet potatoes are tender. Drain sweet potatoes in a colander.
3. Shake to remove water. Place sweet potatoes in a large bowl and add 1/4 cup milk, butter and salt.
4. Use a potato masher or hand blender to mash until smooth. Add remaining milk if necessary. Serve warm.

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