

Vanilla Sweet Potatoes

These creamy potatoes, fragrant with vanilla, are a natural accompaniment to roasted pork dishes. They're also great with poultry; try them for Thanksgiving dinner in place of the usual potatoes.

INGREDIENTS:

6 tablespoons butter
1 Vanilla King Vanilla Bean, seeds scraped from pod
1 1/2 cups heavy cream
4 medium sweet potatoes, peeled and roughly chopped
Salt and freshly ground black pepper

In a small saucepan, over medium heat, heat 1 tablespoon of the butter and swirl to coat the bottom of the pan. Add vanilla seeds, vanilla pod, and cream. Reduce by 1/3 over low heat, about 10 minutes. Remove pod. Keep warm.

Meanwhile, combine the sweet potatoes in a large saucepan with enough water to cover them completely. Bring to a boil over high heat and cook until they can be pierced easily with the tip of a knife, 20 to 30 minutes. Drain and transfer to a food processor (or use electric mixer). Add the cream mixture and process until well blended. Add the remaining butter, season with salt and pepper, and puree until smooth. Transfer the potatoes to a bowl and serve.