

# Southern Sweet Mashed Potatoes

Disney's Contemporary Resort

The Wave

## Ingredients

- 2 cups diced sweet potatoes
- 2 tbsp. whole butter
- 4 tbsp. heavy cream
- 2 tbsp. brown sugar
- pinch of salt
- pinch of black pepper
- 3 tbsp. Jim Beam Bourbon (or favorite)

## Directions

1. Steam sweet potatoes until well cooked.
2. While potatoes are cooking, place butter, sugar, cream and cook off bourbon on a small pot and heat up.
3. When potatoes are done, place in oven for 5 minutes or so to get some of the moisture out of them.
4. Place potatoes in a mixer with the whip attachment and whip away.
5. Add cream mixture and then season with salt and pepper and taste.
6. Re-season with more salt, pepper or Jim Beam as you see fit.

