



Mashed sweet potatoes with crispy fried sage leaves

Ingredients:

- 10 cups peeled and chopped sweet potatoes (about 6 large potatoes)
- 2 tablespoons orange zest
- 1/3 cup fresh orange juice
- 2 tablespoons sugar
- 2 tablespoons firmly packed light brown sugar
- 2 tablespoons cane syrup
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon

Garnish: Crispy Fried Sage Leaves, Kosher salt

Crispy fried sage leaves (about 1 dozen):

- 1 cup vegetable oil
- 10 to 12 fresh sage leaves
- 1/4 teaspoon kosher salt

Instructions:

1. Place sweet potatoes in a large stockpot. Cover with water. Bring to a boil over medium-high heat. Reduce heat to medium. Simmer until fork tender, 15 to 20 minutes. Drain.
2. In a medium bowl, combine orange zest, orange juice, sugar, brown sugar, cane syrup, ginger, nutmeg, and cinnamon, whisking well.
3. Place potatoes in a large bowl. Pour orange mixture over potatoes. Mash to desired consistency.
4. Garnish with crispy fried sage leaves and salt, if desired.

Crispy Fried Sage Leaves:

In a small saucepan, heat oil over medium-high heat. Fry leaves, 3 or 4 at a time, until crispy, 1 to 2 minutes. Using a slotted spoon, carefully remove leaves from oil, and drain on paper towels. Repeat with remaining sage leaves. Season leaves with salt.

Serving Size: 8 – 10 servings

Cook Time: 50 minutes