



Bourbon Sweet Potato Casserole with Bacon Pecans

Makes: 8 servings

Prep Time: 20 minutes Cook Time: 1 hour 30 mins

Total Time: 1 hour 50 minutes

- 4 medium sweet potatoes
- 3/4 cup brown sugar
- 2 tsps vanilla extract
- 1 tsp cinnamon
- 1/4 cup whole milk
- 4 tbsps unsalted butter, melted
- 2 large eggs, beaten
- 2 tbsps bourbon (optional)
- 1 tsp Kosher salt

SWEET 'N' SAVORY BACON PECANS

- 4 slices thick-cut bacon, chopped
- 3/4 cup brown sugar
- 1/3 cup all-purpose flour
- 1 1/2 cups raw pecans roughly chopped
- 6 tbsps unsalted butter melted
- 1/4-1 tsp cayenne pepper, using more or less to taste
- 1/2 tsp Kosher salt
- 2 tbsps fresh chopped sage
- 1-2 tps fresh chopped rosemary (optional)

Flakey Sea Salt

Preheat your oven to 400°F. Poke a few holes in the sweet potatoes and bake for 1 hour or until soft and tender. When the sweet potatoes are cooked, slice them in half and allow to cool.

Meanwhile, make the bacon pecans. In a large skillet over medium heat, cook the bacon until crisp. Remove the bacon from the pan and drain onto a paper towel. In a medium bowl, combine the brown sugar, flour, pecans, butter, cayenne, kosher salt, sage, and rosemary (if using). Stir in the bacon.

Reduce the oven temperature to 350°F. Peel the skins away from the flesh of the sweet potato. Add the sweet potatoes to a mixing bowl. Mash well. Mix in the brown sugar, vanilla, cinnamon, milk, butter, eggs, and bourbon until combined. Season with salt.

Spoon the sweet potato mixture into a 9x13 inch baking dish. Sprinkle the pecans evenly over top.

Transfer to the oven and bake for 35-40 minutes, until the pecans are golden. Serve warm topped with flaky sea salt.

Recipe adapted from Half Baked Harvest