



BAKED SWEET POTATOES WITH CINNAMON, BUTTER AND SALTED MERINGUE

SERVINGS: 8 | PREP TIME: 10 MINS | COOK TIME: 10 MINS

Sweet potatoes are a classic Thanksgiving favorite. These baked sweet potatoes with cinnamon, butter and salted meringue will make a perfectly sweet side dish on your holiday table.

INSTRUCTIONS:

SALTED MERINGUE

1. Preheat oven to 400°F.
2. Beat the egg whites, kosher salt and cream of tartar until soft peaks form. Reduce speed and very gradually add the sugar. Set aside.

SWEET POTATOES

1. Add the sweet potatoes in a large pot, cover with cool water and bring to a boil. Boil for about 10 minutes, or until the sweet potatoes are fork tender. Puree in a food processor with the butter and cinnamon, ginger, salt and pepper. Spoon into a baking dish and dollop on the salted meringue. Use the back of a spoon to create peaks.
2. Bake at 400°F for 10 minutes, until golden brown. Serve warm.

CRANK UP YOUR COOKING TIP:

Use the back of a spoon to create the meringue peaks.

INGREDIENTS:

SALTED MERINGUE

3 egg whites
1/2 tsp. kosher salt
Pinch cream of tartar
1/4 cup superfine or baker's sugar

SWEET POTATOES

5 medium sized sweet potatoes, peeled and quartered
6 ounces (1 1/2 sticks) butter
1/2 tsp. ground cinnamon
1/4 tsp. ground ginger
Salt and pepper