

Orange-Scented Mashed Sweet Potatoes

From [Stonewall Kitchen Winter Celebrations](#) by Kathy Gunst,
Jim Stott, and Jonathan King (Chronicle Books, 2009)

A nice twist on mashed potatoes, sweet potatoes (or squash) are pureed with orange zest and juice for a deliciously sweet, light side dish.

Ingredients:

2 pounds peeled sweet potatoes, or butternut or other winter squash, seeded, chopped into 1-inch pieces

Salt and pepper, to taste

1 teaspoon orange zest

1/4 cup freshly squeezed orange juice

1 tablespoon unsalted butter, cut into small cubes

1 teaspoon honey

Fill a large soup pot with 2 inches of lightly salted water and bring to a simmer over high heat. Add the sweet potatoes, cover, reduce the heat to medium, and cook for 15 to 20 minutes, or until the potatoes are tender when pierced with a fork or small, sharp knife.

Drain the potatoes, and transfer to the work bowl of a food processor. Add salt and pepper to taste, and the remaining ingredients, and puree until smooth. Season again to taste.

The sweet potatoes can be prepared ahead. Place finished potatoes in a casserole dish. Cover and refrigerate up to 2 days. To reheat, place in a 350 degree oven, covered, for 30 minutes, or until warmed through

Serves 4.

Holiday Variations:

- Try substituting acorn squash, or your favorite winter squash for the sweet potatoes.
- Add a peeled, chopped apple or ripe pear to the puree.
- Layer the top of the sweet potato puree with tiny sweet tangerine sections and heat in the casserole.
- Add a large, peeled, chopped carrot to the pot with the potatoes.
- Add a dash of ground nutmeg, allspice, or cinnamon to the puree.