

Savory Mashed Sweet Potatoes

(10 to 12 servings)

Ingredients:

8 medium-sized Sweet Potatoes, peeled & cut into 1" cubes

2 tsp Salt, divided

1 bunch Green Onions, finely sliced

1/3 cup finely chopped fresh Ital. Parsley

1 Garlic clove, minced

1/4 cup Sour Cream

3 tbsp Butter, cubed

Freshly ground black Pepper

1 tbsp Olive oil

Directions:

Place the cubed sweet potatoes in a large saucepan and add enough water to cover by about 1".

Add 1 tsp of the salt and bring the mixture to a simmer over medium-high heat.

Reduce the heat and simmer, uncovered, until the potatoes are tender, 9 to 12 min.

Drain well, then return the potatoes to the pot.

Mash the potatoes to your desired consistency.

Add almost all of the green onion and parsley, reserving a small amount of each for garnish.

Add the garlic, and stir to combine.

Then stir in sour cream, the butter, and the remaining 1 tsp salt.

Season to taste with additional salt and freshly ground black pepper.

Sprinkle with the reserved green onion and parsley, drizzle the top lightly with olive oil, and finish with a sprinkle of pepper.

Serve with the fried okra and the meatloaf.