

Gingered Sweet Potato Mash

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Serves: 2-4 as a side

Ingredients

- 3 large sweet potatoes, washed well and poked with a fork
 - 1 tablespoon butter or olive oil, plus 3-6 tablespoons for finishing at the end
 - 1 tablespoon minced garlic
 - 1 tablespoon minced fresh ginger
 - Kosher salt and freshly ground black pepper to taste
 - ½ bunch chives, finely chopped
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1. While the sweet potatoes are wet, wrap them in wet paper towels and place in the microwave. Cook for 5-8 minutes each until a knife pierces them easily.
 2. Meanwhile, in a saucepan, add 1 tablespoon butter or olive oil, the garlic and ginger and sauté gently.
 3. Scoop out the hot potatoes, add to the pan and season with salt and pepper. If you'd like to make it fancier and richer, transfer to a food processor or using a hand stick blender, add 3-6 tablespoons butter or olive oil. All variations are equally as delicious.
 4. Spoon into serving bowl. Garnish with chives and serve