



Chipotle Infused Mashed Potatoes

- 4 large sweet potatoes
- 1 small butternut squash
- 1 TBS light brown sugar
- 1 cup heavy cream
- 1 chipotle pepper in adobo
- 1/8 cup cooking liquid
- 2 TBS butter

Peel and quarter the sweet potatoes and the squash. Place in a pot with the brown sugar. Cover with water and bring to a boil. Cook for about 20 minutes until tender.

Place the cream in a small pan. Add the chipotle pepper and bring to a soft boil. Remove from heat.

Place the cooked vegetables in a bowl. Add about 1/8th cup cooking liquid and the butter. Strain in some of the cream – start with ½ a cup and add more if needed. Make sure to squeeze the chipotle well to get its entire flavor.

Mash the vegetables with a potato masher or whip with a handheld beater.

Serve as a side for your favorite food! Enjoy!