

## Bourbon Glazed Sweet Potatoes

From the Kitchen of [Deep South Dish](#)

### INGREDIENTS

- 3 pounds raw sweet potatoes, about 4
- Kosher salt, *to taste*
- 1/2 cup (1 stick) cold salted butter, *divided*
- 1/4 cup pure cane syrup (like [Steen's](#))
- 1-1/2 cups brown sugar, packed and *divided*
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon fresh grated nutmeg (about 5 passes on a microplane)
- 1/4 cup chopped pecans, *optional*
- 1/4 to 1/2 cup bourbon

### INSTRUCTIONS

1. Bake the sweet potatoes at 400 degrees F for about 45-50 minutes, or just until fork tender but not mushy. Can be done in advance; can also boil whole until tender. Butter a 9 x 9 inch casserole dish; set aside. Once sweet potatoes are cooled, peel, cut into 1/2 inch rounds and layer into the casserole dish, sprinkling a few light pinches of salt in between the layers.
2. Preheat the oven to 325 degrees F. Melt half of the butter in a skillet, stirring in the cane syrup and half of the brown sugar until blended. Stir in the cinnamon, cloves, nutmeg and pecans. Remove from the heat and stir in the bourbon. Taste and adjust as needed.
3. Pour the butter and bourbon mixture on top of the sweet potatoes. Cut the remaining butter into thin slices and spread over the top of the sweet potatoes. Sprinkle the rest of the brown sugar all over the top.
4. Bake, uncovered at 325 degrees F, basting a few times with a spoon or a baster, for about 25-30 minutes, or until bubbly and thickened.

### NOTES

I call for the regular salted butter in this recipe since I used fresh, raw sweet potatoes and feel the salted butter more appropriate. If you use unsalted butter, you'll probably want to use some additional salt sprinkled on the layers. Also, if you substitute canned sweet potatoes or canned yams for the fresh sweet potatoes, understand that those are very often already heavily

sweetened, and you may want to adjust the brown sugar accordingly.

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