

Stuffed Sweet Potatoes

By Brandi Milloy

One of my favorite holiday sides is Stuffed Sweet Potatoes. Not only are they a nice change from the traditional sweet potato casserole but they're hearty enough to stand on their own as an entrée during the cold weather months. The smooth sweet potato combined with the tang from the blue cheese, crunch from the pecans and tartness from the cranberries is the perfect mix of flavor and texture. This insanely delicious dish is super simple to make and a cinch to prepare ahead of time and warm up right before your guests arrive.

Ingredients

4 large sweet potatoes, washed
4 tbsp. butter, sliced
½ cup blue cheese crumbles
¼ cup dried cranberries
¼ cup chopped pecans
4 sprigs of thyme, leaves only
Salt & Pepper
4 slices of apple-wood smoke bacon, cooked & crumbled (optional)
Real maple syrup, for drizzling

Directions

- Preheat oven to 400°F.
- With a fork, pierce sweet potatoes 5-6 times each and place on a baking sheet lined with foil and bake until tender for 45 minutes to 1 hour.
- Remove potatoes from the oven and once they are cool enough to handle, carefully make a slice in the top of the potato lengthwise. Pinch the ends and push up towards the center to make the potato pop open. Scoop flesh out into a bowl, leaving a ¼" thick wall.
- Mix and mash sweet potato flesh with butter, half of the blue cheese, cranberries, pecans, thyme, bacon (optional) and salt and pepper to taste.
- Stuff the potato skins with the potato mixture and sprinkle with the remaining cheese.
- Bake until the cheese melts and the filling is warmed through, about 4-6 minutes.
- Finish with maple syrup and serve warm.

