



SWEET SIGNATURE SIDES, MADE EASY

Sweet Potato Mashed made with Sweet Potatoes





COCONUT MASALA SWEET POTATOES

Sweet potato mashed spiced with garam masala, coconut milk and golden raisins.

PREP TIME: 5 min. • **COOK TIME:** 5 min. • **YIELD:** 21, half-cup servings

INGREDIENTS:

| | | | |
|-------|--------------------------------------|-------|-------------------------|
| 1 pkg | Potato Pearls® EXCEL® Sweet Potatoes | 2 T | Garam masala |
| 5 T | Butter, unsalted, cut into cubes | 7 c | Water, hot (185°-212°F) |
| 1 c | Raisins, golden | 1 can | Coconut milk |

PREPARATION:

1. Add **Potato Pearls® EXCEL® Sweet Potatoes**, butter, raisins and garam masala into a 4-inch deep, half-steamtable pan.
2. Combine hot water and coconut milk.
3. Pour over sweet potatoes stirring from corner to corner in a figure 8 motion. Place on steamtable covered and serve.



CREAMY SWEET POTATOES

Indulgent and rich sweet potatoes made with cream cheese.

PREP TIME: 10 min. • **COOK TIME:** 10 min. • **YIELD:** 21, half-cup servings

INGREDIENTS:

| | | | |
|-------|--|------|------------------------|
| 1 pkg | Potato Pearls® EXCEL® Sweet Potatoes, prepared | 1 lb | Cream cheese, softened |
| 5 T | Butter, unsalted | ½ t | Salt, kosher |

PREPARATION:

1. Prepare **Potato Pearls® EXCEL® Sweet Potatoes** according to package directions without butter in a 2½-inch deep, half-steamtable pan.
2. Place butter, cream cheese and salt in a mixing bowl with a whisk attachment. Whip on high until cream cheese is light and fluffy, about 2 min.
3. Add cream cheese into prepared sweet potatoes and stir until thoroughly combined. Place on steamtable and serve.



APPLE GRUYERE SWEET POTATOES

Caramelized, diced apples in mashed sweet potatoes topped with a Gruyere cheese and baked until golden brown.

PREP TIME: 15 min. • **COOK TIME:** 25 min. • **YIELD:** 21, half-cup servings

INGREDIENTS:

| | | | |
|-------|--|------|--------------------------------------|
| 1 pkg | Potato Pearls® EXCEL® Sweet Potatoes, prepared | 1 lb | Apples, diced (Granny Smith or Gala) |
| 5 T | Butter, unsalted | 8 oz | Gruyere cheese, shredded |

PREPARATION:

1. Heat oven to 400°F
2. Prepare **Potato Pearls® EXCEL® Sweet Potatoes** according to package directions without butter in a 2½-inch deep, half-steamtable pan.
3. Heat butter in a small sauté pan over medium-high heat. Stir in apples.
4. Cook apples, stirring occasionally, until caramelized on one side and unevenly dark brown, about 6 min.
5. Stir caramelized apples into prepared sweet potatoes. Top with Gruyere cheese.
6. Bake until golden brown, about 25 min. Place on a steamtable and serve.





SWEET POTATO HUSHPUPIES

Sweet potato and corn meal, with green onions and bacon fried into bite-sized treats. Serve with a spicy, sour cream brown mustard dip.

PREP TIME: 30 min. • **COOK TIME:** 40 min. • **YIELD:** 150 pieces

INGREDIENTS:

| | | | |
|-------|---|-------|---------------------|
| 1 pkg | Potato Pearls® EXCEL® Sweet Potatoes | SAUCE | |
| 1 lb | Bacon, cooked, finely chopped, bacon fat reserved | 3 c | Sour cream |
| 4 lb | Corn bread mix (Add water only mix) | 1½ c | Spicy brown mustard |
| 2 q | Water, hot (190°F – boiling) | ¾ c | Honey |
| 1½ c | Eggs, lightly beaten | ¼ c | Lemon juice |
| 1 c | Green onions, thinly sliced | | |

PREPARATION:

1. Heat fryer to 325°F.
2. Combine corn bread mix and **Potato Pearls® EXCEL® Sweet Potatoes** in a large mixing bowl.
3. Stir in hot water until mixture is evenly moistened and let batter rest for 10 min.
4. Add eggs, bacon, reserved bacon fat and green onions.
5. Scoop batter, in batches, into fryer with a #40 (¾ oz.) ice-cream-scoop and fry until golden brown, about 4 min, turning once during cooking. Place hushpuppies onto paper towels or brown paper to drain.
6. For the sauce, combine sour cream, mustard, honey and lemon juice in a medium bowl and whisk until smooth. Serve immediately.

Potato Pearls®

SWEET POTATO MASHED

MADE WITH RUSSET AND SWEET POTATOES.

- Serves up in 5 minutes
- 100% daily vitamin A and a good source of fiber
- Boost profits with a lower portion cost than refrigerated, frozen or canned
- Perfect base for creative sides year round

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