



Sweet Potato Puree

From dulcetcuisine.com

2 lbs sweet potatoes or yams, peeled and cut into large cubes
1/3 c Dulcet Mild Indian Curry Sauce*
3/4 c coconut milk
3 T butter, melted
Salt & Pepper to taste

Caramelized topping (optional)
1 T butter, melted
2 T brown Sugar

1. Steam cubed sweet potatoes or yams until cooked, approx. 10 minutes.
2. Use potato ricer, masher or mixer to puree until smooth.
3. Stir in butter, curry sauce and coconut milk and blend well.
4. Season with salt & pepper and serve warm as a side dish to lamb, pork or turkey.

Serves 6

Caramelized topping (optional):

1. Place puree in an oiled 9x9 glass baking dish. Drizzle with melted butter and brown sugar.
2. Place under broiler for a few minutes to caramelize sugar.

*Mild Indian Curry Sauce is gluten-free.

Notes: _____
