

Sweet Potato Gratin

Adapted from a Bobby Flay recipe in one of his cookbooks



Totally decadent and loaded with succulent flavor.

2 cups heavy cream, [next time I'm going to use half and half]

1 1/2 teaspoons chipotle chile canned in adobo, mashed and chopped

3 medium sweet potatoes, peeled and sliced thin

Salt and freshly ground pepper

2 tablespoons green onions, chopped, for garnish (optional)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

This can be made a day ahead and reheated. Or, make it several hours ahead and just reheat at 300° for about 30 minutes.

1. Preheat oven to 350°.
2. Combine the heavy cream and mashed chipotle puree in a small bowl.
3. In a 10-inch square baking dish with 2-inch high sides, arrange an even layer of potatoes on the bottom of the dish (filling in gaps with small pieces). Drizzle layer with about 2-3 tablespoons of the cream mixture and lightly season with salt and pepper. Repeat with the remaining potatoes and cream, forming about 9-10 layers. Press down slightly and pour any remaining cream mixture around the edges. Ideally the cream will just fill the dish, covering all the potatoes. Be sure to use a dish that allows for bubbling and expansion.
4. Cover casserole with foil and bake for 30 minutes. Remove foil and continue to bake until the sweet potatoes are done - about 30-45 minutes longer. There may still be a little bit of cream in the pan, but most will be absorbed within about 10 minutes. Allow potatoes to rest for 10 minutes before serving. Sprinkle with green onions.

Per Serving (excluding unknown items): 342 Calories; 30g Fat (76.1% calories from fat); 3g Protein; 18g Carbohydrate; 2g Dietary Fiber; 109mg Cholesterol; 43mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 6 Fat.