

*Celebrate Westminster Thanksgiving*

## *Bourbon Pecan Sweet Potatoes*

8

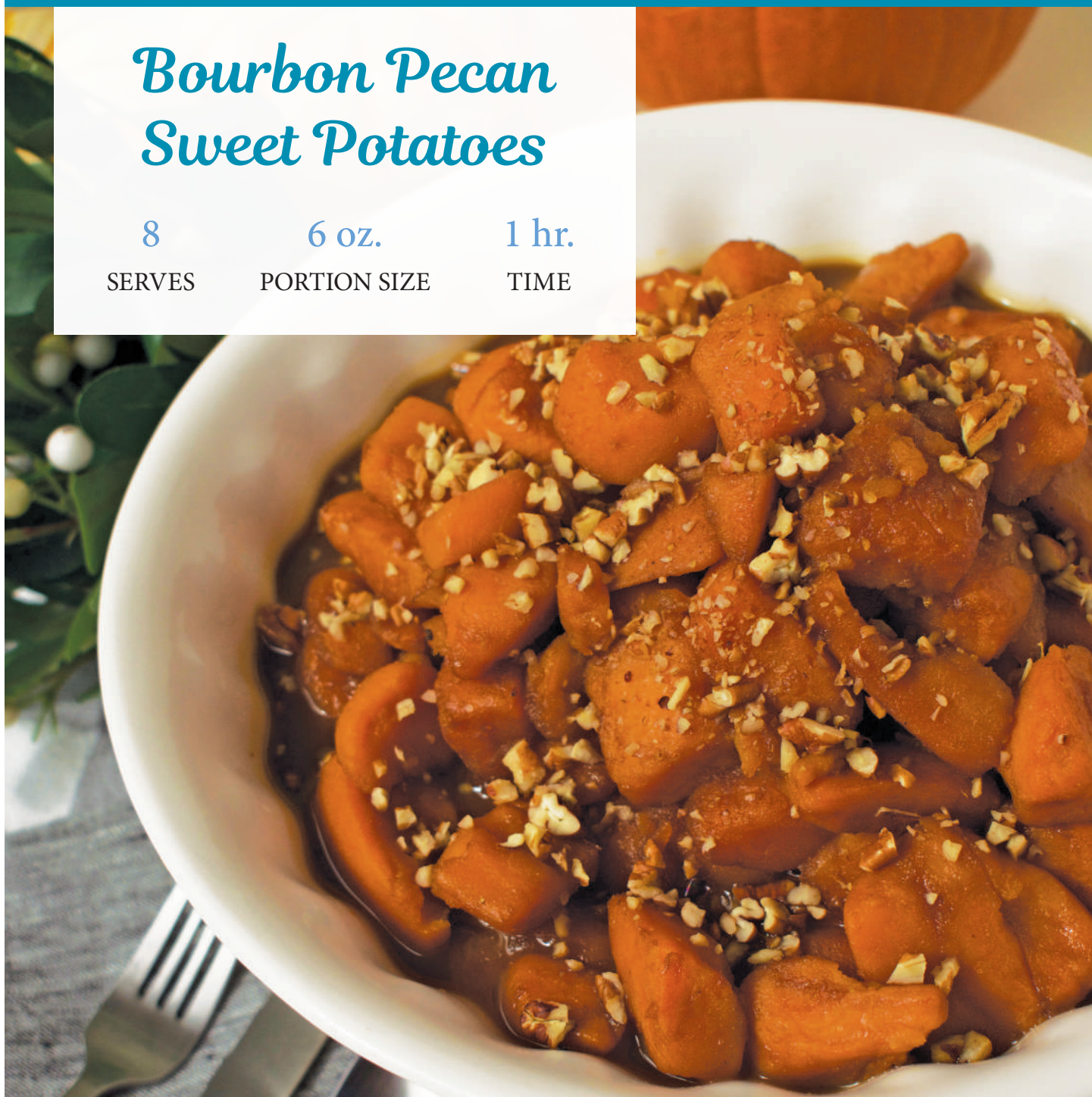
SERVES

6 oz.

PORTION SIZE

1 hr.

TIME



### *Chef Kenny Hunsberger* WESTMINSTER SUNCOAST

Thanksgiving is a time when we all come together, bring our own unique flavors and personalities to the table, and create a parallel between food and family. Cooking Thanksgiving dinner for my loved ones is an opportunity to show friends and family what I contributed in order to help so many others make their holidays special. I was driven by a desire to create something special, capture the flavors of traditional family offerings, but also veer from the norm. These recipes are a twist on classic dishes inspired by my passion for fresh ingredients, bold flavors and artistic displays.



# Bourbon Pecan Sweet Potatoes

8

SERVES

6 oz.

PORTION SIZE

1 hr.

TIME

## Ingredients

4 lbs.	Sweet potatoes
1 stick	Butter, salted
$\frac{3}{4}$ cup	Molasses
$\frac{1}{2}$ cup	Light brown sugar
1 cup	Bourbon
$\frac{1}{4}$ tsp.	Kosher salt
$\frac{1}{4}$ tsp.	Black pepper
$\frac{3}{4}$ cup	Pecans, toasted

- Step 1* Preheat oven to 350 F. Bake sweet potatoes until firm, approximately 45 minutes. Remove from oven. Cool, then peel and cut into 2-inch cubes.
- Step 2* Combine butter, molasses and brown sugar in a medium saucepan and cook over medium heat 4-5 minutes until smooth.
- Step 3* Add bourbon and continue cooking for 2 minutes to allow alcohol to cook out.
- Step 4* Season with salt and pepper.
- Step 5* Place sweet potatoes in a large baking dish. Pour molasses mixture over potatoes and toss to coat. Bake at 375 degrees until potatoes are cooked through, about 15 minutes.
- Step 6* Transfer sweet potatoes to a serving dish and sprinkle with pecans.



**Westminster  
Communities**  
of Florida

Westminster Communities of Florida is a fiscally strong, faith-based, not-for-profit organization. We offer active, maintenance-free living with the assurance of a full continuum of healthcare services. To learn more visit [www.WestminsterCommunitiesFL.org](http://www.WestminsterCommunitiesFL.org).