

A Recipe from
Thomas Buckborough & Associates

Sweet Potato Gratin with Smoked Chiles

Courtesy of Bobby Flay 1999

Prep Time: 20 min/Cook Time: 1 hr 10 min
Serves 4

Ingredients

2 1/2 cups heavy cream
1 tablespoon chipotle puree
3 medium sweet potatoes, peeled and sliced thin
Salt and freshly ground pepper

Preheat oven to 350 degrees.

Combine the heavy cream and chipotle puree in a small bowl. In an 8 by 8-inch baking dish, arrange a fourth of the sweet potatoes. Season to taste with salt and pepper and pour a fourth of the cream over it. Repeat with the remaining potatoes and cream, forming 4 layers.

Bake for 1 hour or until the cream has been absorbed and the potatoes are browned. Remove from the oven and let sit 10 minutes before serving.

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