

Bourbon Sweet Potato Crisp

The recipe below makes enough topping to cover the crisp if the sweet potatoes are snuggled into a 9" square baking pan. You can also put it in a taller dish (like a soufflé dish) and use less topping, decreasing the crunch-to-potato ratio, or spread the sweet potato mixture out in a 9" by 13" dish, so each bite has more topping.

TIME: 30 minutes, plus baking

MAKES: About 12 servings

For the potatoes:

5 pounds sweet potatoes, peeled and cut into 1 1/2" cubes

1 stick unsalted butter, room temperature

1/2 cup heavy cream

1/4 cup bourbon, such as Maker's Mark

2 tablespoons maple syrup

Salt (to taste)

For the crisp topping:

3/4 cup all-purpose flour

3/4 cup old-fashioned oats

3/4 cup chopped walnuts

3/4 cup (packed) brown sugar

3/4 teaspoon ground cinnamon

Pinch salt

3/4 stick unsalted butter, melted

Preheat the oven to 350 degrees.

First, start the sweet potatoes: Place the potatoes in a large pot, and add cold water to cover. Bring to a simmer and cook until very tender, about 20 minutes. Drain potatoes, return to the pot, and mash with the remaining potato ingredients. Puree in batches in a food processor until very smooth, and transfer to a 9" square (or similar) baking pan.

While the potatoes cook, mix the topping ingredients in a medium bowl until well blended. Scatter the topping over the potatoes and bake for about 30 minutes, until the topping has browned. Serve warm.

Note: Both the sweet potatoes and the crisp topping can be made ahead and refrigerated up to 3 days in advance. To serve, bake the sweet potatoes for 20 minutes, add the topping, and bake another 40 minutes.