

Published November 13th, 2019

## Sweet and savory side dish perfect for Thanksgiving

By Susie Inventosch



If you're looking for a delicious new way to serve yams with your Thanksgiving feast this year, we've got you covered. Sweet fig jam and savory Kalamata olives combine with the salty blue cheese to make a mouth-watering side dish. It was all my son's idea, and I have to say, I was very impressed! Although, when he left the skins on the sweet potato cubes, I was a bit concerned, but it turned out great this way since they made for nice crispy edges. I should think this would also be a really great hearty dish for any vegetarians who plan to spend the holiday with you.

Sweet Potato Blues

(Serves 6 as a side dish)

Photos Susie Inventosch

### INGREDIENTS

2 orange sweet potatoes (approximately 1.5 to 2 pounds), cleaned and

cubed with skins on

3-tablespoons olive oil

2 large shallots, thinly sliced or chopped

1 clove garlic, minced

1/2 teaspoon sea salt

1/2 teaspoon fresh ground black pepper

1/4 teaspoon white pepper

1 teaspoon dried thyme or 1 tablespoon fresh thyme leaves

1/2 cup fig jam or spread\*

1/2 cup finely chopped Kalamata olives\*

1/2 cup crumbled blue cheese

3/4 cup grated sharp white cheddar cheese

### DIRECTIONS

Heat 1-2 tablespoons oil in a cast iron skillet. Add cubed sweet potatoes, garlic, shallots, herbs, salt, and black and white pepper. Cook slowly over medium-low, until edges of potatoes get crunchy and the insides are tender, turning occasionally so both sides get crispy.

Spread fig jam over potatoes in the pan, and sprinkle blue cheese crumbles evenly over the top. Continue to cook until cheese melts. Sprinkle cheddar over the top and broil in the oven just until cheddar gets bubbly and starts to brown. Serve hot.

\*Note: I used Divina Kalamata Fig Spread with Almonds, but if you cannot find it (see info box below) follow the recipe by using a plain fig jam or spread and mixing in 1/2 cup chopped Kalamata olives.)

To order Divina Kalamata Fig Spread, check with your local grocer, or visit amazon.com, they do carry it and can ship it to you.



Susie can be reached at [suziventosch@gmail.com](mailto:suziventosch@gmail.com). This recipe can be found on our website: [www.lamorindaweekly.com](http://www.lamorindaweekly.com). If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

Reach the reporter at: [suziven@gmail.com](mailto:suziven@gmail.com)

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