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Warm, creamy twice-baked goodness perfect for fall

By Susie Iventosch



Twice Baked Sweet Potatoes Photo Susie Iventosch

Sweet potatoes rarely see the light of day in our house because my husband can't stand them, not even sweet potato fries, which are so yummy. I get it, I'm that way with beets, and they are so popular these days. You see beets everywhere and on every menu. But, you'll probably never see a beet recipe from me! Nevertheless, my daughter and I really love sweet potatoes, so we occasionally do get around to making them and we like coming up with new ideas for them. This is our latest creation. I actually dreamed about this recipe one night and when I woke up I went straight to my notes so as not to forget what was in them. Why I'd be dreaming about sweet potatoes with brown butter and crème fraiche, I can't really answer, but if anyone out there can help me figure it out I'd be much obliged. I hope you love these so much, you'll be dreaming about them too.

Twice Baked Sweet Potatoes

(Serves 4 as a side dish)

INGREDIENTS

2 medium-sized sweet potatoes (any color . remember the orange ones they call yams are really sweet potatoes)

2 tablespoons creme fraiche (sour cream or plain yogurt could replace this, but crème fraiche is the best)

1/2 teaspoon salt

1/4 teaspoon white pepper

3 tablespoons butter, room temp and cut into small pieces (you will be browning the butter)

1 large shallot, chopped

2 tablespoons dried cranberries

2 tablespoons pecan pieces

DIRECTIONS

Preheat oven to 350 F.

Clean sweet potatoes with a veggie brush or a clean sponge. Poke a hole in each with a fork. Bake for about 30 minutes (+/-) until potatoes are done and meat is soft. Remove from oven and cool enough to handle.

Meanwhile brown the butter in a small light-colored pan over medium heat, until it begins to foam. It will slowly turn golden brown and you will see little crystals starting to form. Once perfectly browned, it will take on a rich, nutty smell. This will take about 10 minutes, but keep your eye on it. Using a light colored pan will allow you to see when the color is just right.

Once browned, separate one tablespoon for the potato filling. Add the chopped shallots to the brown butter remaining in the pan and cook until translucent. Add pecan pieces and cranberries and continue to cook for a few more minutes just until pecans are toasted. Set aside.

Back to the cooled sweet potatoes! Scoop out the meat with a grapefruit or other spoon and place in a mixing bowl. Leave skins intact and place in a casserole dish or baking sheet open side up.

Mash the sweet potato meat with a fork, potato masher or food processor. Mix the sweet potato meat with 1 tablespoon of brown butter, creme fraiche, salt and white pepper. Tuck this filling back into the hollow sweet potato skins.

Sprinkle the shallot mixture over the tops. Reheat in 350 F oven for about 15 minutes, or until hot.



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