

## Candied Sweet Potatoes with Bourbon

At Thanksgiving, these are the sweet potatoes you'll find at Anthony Bourdain's table. *Make Ahead* The recipe can be prepared through Step 2 and refrigerated overnight. Bring to room temperature before baking. ingredients:

- 6 tablespoons unsalted butter
- 3 pounds sweet potatoes, peeled and cut into 1 1/2-inch pieces
- 3/4 cup packed dark brown sugar
- 1/4 cup fresh apple cider
- 3 tablespoons bourbon
- Kosher salt

directions:

- Preheat the oven to 400°.
- Grease a 9-by-13-inch glass or ceramic baking dish with 1 tablespoon of the butter.
- In a large saucepan of salted boiling water, blanch the sweet potatoes until barely tender, 8 to 10 minutes. Drain well.
- Spread them in the prepared baking dish in an even layer.
- In a small saucepan, melt the remaining 5 tablespoons of butter with the brown sugar. Whisk in the cider and bourbon, season with salt and bring to a boil.
- Cook over moderately high heat, stirring, until the sugar dissolves, 1 to 2 minutes.
- Pour the mixture over the sweet potatoes and gently stir to coat.
- Bake the sweet potatoes until tender and the sauce is syrupy, 35 to 40 minutes.

Recipe courtesy [Food and Wine](#)