Patti LaBelle's Holiday Party TV One



Mashed Sweet Potato Casserole

Recipe Courtesy of Patti LaBelle

Ingredients:

- 5 medium sweet potatoes (about 3 pounds)
- 1/2 stick unsalted butter, melted
- $\frac{1}{2}$ cup cream or half and half
- ¹/₄ cup sugar or substitute sugar
- 1/4 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon sea salt
- 1/4 teaspoon almond extract optional
- 1 large lemon or orange, zested
- 2 cups mini marshmallows optional

Method:

- 1. Place the potatoes in a large stockpot and cover with water. Bring to a boil and cook until tender, about 25 minutes.
- 2. Drain the potatoes and rinse under cold water until cool enough to handle. Peel the potatoes and place in a large bowl while still warm. Add the cream, sugar, cinnamon, salt, and almond extract *optional*. Mash with a potato masher until smooth. Sprinkle the lemon or orange zest over the top.
- 3. Top with the mini marshmallows and set under a broiler just until golden brown. Make sure to watch carefully so they do not burn. Serve hot.