Sweet Potato Pie

 

Ingredients:

2 sweet potatoes (about 1¾ pounds worth)

1 pie shell

¼ cup brown sugar, plus a separate 1 cup brown sugar

½ teaspoon salt

4 tablespoons butter

½ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

1 cup sour cream (I use crème fraîche)

3 whole eggs and 2 egg yolks.

1 teaspoon vanilla extract

2 tablespoons quality bourbon

Preparation:

Bake pie shell in a pie pan and let it cool completely. Preheat oven to 350° F.

Prick sweet potatoes all over with a fork. Microwave the sweet potatoes on high 15–20 minutes, flipping every 5 minutes, until they are very soft. Transfer the potatoes to a cutting board and cut them in half; let them cool off so that you can handle them. While potatoes cool off, sprinkle brown sugar all over the cooked pie shell so that the bottom is entirely covered (I like to use demerara sugar for the pie bottom).

Once cool enough to handle, scoop out the potato from the shells into a food processor.  Add in 1 cup brown sugar and the ½ teaspoon salt; whirl it about a minute until you have a nice even mixture, scraping down the sides as needed.

Mix the 4 tablespoons butter, the cinnamon and nutmeg, then zap the mixture in the microwave for 15–30 seconds, until the butter is melted. Put that in the food processor with the sweet potatoes, the cup of sour cream, eggs, vanilla extract and bourbon. Blend for about 20 seconds, until well blended, scraping sides as needed.

Pour the filling into the pie shell right over the brown sugar. Bake 35–40 minutes, until temperature reads 165° F., just until the center of the pie jiggles a little bit, but so that it is set around the edges firmly.  Let cool for 2 hours before slicing. Serve with a dollop of whipped cream on top.