

Tennessee Whiskey Sweet Potato Casserole

Sweet potato casserole flavored with Tennessee whiskey, brown sugar, and topped with candied pecans. A rich and comforting take on a classic holiday dish that has been in my family for years. We've had it at Thanksgiving for as long as I can remember. For best results make sure potatoes are drained of as much water as possible.

Submitted by Rubyduck75

Prep Time: 20 mins - Cook Time: 35 mins - Total Time: 55 mins

Servings:

Yield: 6 servings

Ingredients

- 3 quarts water
- 2 ½ cups diced sweet potato
- ¾ cup brown sugar
- ⅓ cup Tennessee whiskey
- ¼ cup butter, softened
- 2 ¼ teaspoons ground cinnamon
- 2 ¼ teaspoons ground nutmeg
- 1 teaspoon salt
- ¼ cup butter
- ¾ cup brown sugar
- 1 ½ cups chopped pecans

Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. Bring water to a boil in a large pot. Cook sweet potatoes in boiling water until tender, about 7 minutes; drain. Transfer potatoes to a large mixing bowl; mash with a potato masher until smooth. Add ¾ cup brown sugar, Tennessee whiskey, ¼ cup softened butter, cinnamon, and nutmeg to the potatoes; stir to incorporate. Spread mixture into a 1-quart casserole dish.

3. Melt 1/4 cup butter in a small skillet over low heat. Stir 3/4 cup brown sugar into the melted butter until incorporated. Add pecans to skillet; cook and stir until the pecans are completely coated in the butter mixture, 2 to 3 minutes. Top sweet potato mixture with the pecans.
4. Bake in preheated oven until browned around the edges, about 25 minutes.

Source: <https://www.allrecipes.com/recipe/229971/tennessee-whiskey-sweet-potato-casserole/>