

Point Blank Pepper Company Savory Sweet Potato Casserole

INGREDIENTS

4 medium sweet potatoes, peeled and chopped
2 TBSP Point Blank Pepper Company Table Sauce 2.0
6 slices bacon, chopped
1 large shallot, thinly sliced
1/2 teaspoon brown sugar
4 garlic cloves, minced
1/2 cup half and half
2 tablespoons butter
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup panko bread crumbs
3-4 TBSP Smoke Rings or Hallo Rings

INSTRUCTIONS

- Preheat the oven to 350 degrees F.
- Place the sweet potatoes in a saucepan and cover with cold water. Bring the mixture to a boil and boil for 20 minutes, until the potatoes are fork tender. Drain the potatoes and place them in a large bowl.
- While the potatoes are boiling, heat a large skillet over medium-low heat and add the bacon. Cook, stirring often, until the bacon is crispy and the fat is rendered. Once crispy, remove the bacon with a slotted spoon and place it on a paper-towel lined plate to drain excess grease. Leave the rest of the grease in the skillet.
- Add the shallots to the skillet with a sprinkle of salt and the brown sugar. Cooking over low heat, stirring often, until golden and caramel, about 10 to 15 minutes. Stir in the garlic.
- Add Table Sauce to the potatoes. Add the butter, half and half, salt and pepper and blend using a hand mixer (or a stand mixer!) or mash with a potato masher until totally smooth.
- Spoon the sweet potatoes into an 8x8 inch baking dish. Top with the caramelized shallots and crispy bacon. Sprinkle on the panko. Place the dish in the oven and bake for 30 minutes. Remove and sprinkle with the Smoke Rings. Place the dish back in the oven for 10 minutes.
- Let cool slightly before serving!