

# Sweet Potato Skordalia Dip

*Food Network Magazine*

*2 medium whole sweet potatoes  
1/4 cup toasted blanched pepitas  
1/2 cup olive oil  
3 cloves garlic  
juice of one lime  
salt (to taste)  
pepper (to taste)*

In a saucepot, cook the sweet potatoes in boiling water until tender, about 20 minutes. Drain, reserving 1/2 cup of the cooking water.

Let the potatoes cool slightly. Peel and then rice the potatoes into a large bowl (or mash until very smooth).

In a food processor, pulse the pepitas with olive oil, garlic and lime juice until smooth. Stir the mixture into the potatoes. Thin with the reserved cooking water as needed.

Season with salt and pepper..

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Per Serving (excluding unknown items): 968 Calories; 108g Fat (98.6% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Vegetable; 21 1/2 Fat.