

Bacon Bourbon Sweet Potatoes II

Publix Aprons
www.Publix.com

5 slices thick bacon, coarsely chopped
20 fresh sage leaves
2 packages (24 ounce ea) refrigerated
mashed sweet potatoes
1/2 cup unsalted butter
1/4 cup dark brown sugar
2 tablespoons bourbon (optional)

Preheat a large saute' pan on medium heat for 1 to 2 minutes. Chop the bacon. Place the bacon in the pan. Cook for 4 to 5 minutes, stirring occasionally, or until the bacon is crispy. Remove the bacon with a slotted spoon, leaving the bacon drippings in the pan.

Reduce the heat to medium-low. Place the sage leaves in the bacon fat. Cook for 1 to 2 minutes or until crispy. Remove with a slotted spoon.

Heat the potatoes following package directions.

Place the butter and brown sugar in a small saucepan on medium heat. Cook for 2 to 3 minutes or until the mixture is simmering. Transfer the potatoes to a large bowl. Stir in the butter mixture and bourbon until well blended.

Spoon the potatoes into a large serving dish. Top with the sage leaves and crumbled bacon.

Serve.

Per Serving (excluding unknown items): 1020 Calories; 92g Fat (79.1% calories from fat); 1g Protein; 54g Carbohydrate; 0g Dietary Fiber; 248mg Cholesterol; 34mg Sodium. Exchanges: 18 1/2 Fat; 3 1/2 Other Carbohydrates.