

# Bacon Bourbon Sweet Potatoes

*Publix Thanksgiving*

*Publix Aprons*

## **Servings: 8**

*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 into the pan. Cook for 4 to 5 minutes, stirring occasionally, or until the bacon is crispy. Remove with a slotted spoon, leaving the bacon drippings in the pan. Set aside.

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. Set aside.

Heat the potatoes according to package instructions.

In a small saucepan on medium heat, place the butter and brown sugar. 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 sage leaves and crumbled bacon.

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Per Serving (excluding unknown items): 127 Calories; 11g Fat (79.1% calories from fat); trace Protein; 7g Carbohydrate; 0g Dietary Fiber; 31mg Cholesterol; 4mg Sodium. Exchanges: 2 1/2 Fat; 1/2 Other Carbohydrates.