

## *Sweet Fingerling Mash*

### *Ingredients*

*Serves 4 - 6*

1 lb. assorted fingerling potatoes,  
washed and quartered  
1 lb sweet potatoes, peeled, cut into 1 " dice  
1/2 cup milk  
1/4 cup butter  
3 Tbsp maple syrup  
1/4 tsp salt  
1/4 tsp white pepper  
1/4 tsp nutmeg



### *Directions*

Boil fingerling and sweet potatoes together until tender, about 12 -15 minutes. Drain and place in large mixing bowl. Set aside. In a small saucepan over medium heat, melt butter and milk to warm. Do not bring to a boil. Pour mixture over potatoes. Add maple syrup, salt, pepper, nutmeg and whip until smooth. Serve immediately.

This recipe is great during the holidays with Roasted Turkey or Pork.

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