

Chipotle Gratin Sweet Potatoes

Serves 8-10

Prep and cook time: 55 minutes

by Rebecca Clarke, Fairsing Vineyard Chef

2 cups Heavy Cream

1 Tbs (heaping) Chipotle Pepper Sauce

3 medium Sweet Potatoes, peeled and sliced thin

Salt and fresh ground black pepper

1. Preheat oven to 400 degrees. Butter 9x9 baking dish.
2. In small bowl whisk heavy cream and chipotle puree until smooth.
3. Arrange single layer of sweet potato slices in prepared baking dish.
4. Lightly salt and pepper first layer and drizzle with a portion of the chipotle cream mixture.
5. Repeat with additional layers of sliced sweet potatoes, salt, pepper, and cream mixture (up to 10 layers or more).
6. Bake 30-45 minutes or until cream is absorbed and top is golden brown.
7. Serve warm and enjoy this savory side dish with your favorite Fairsing Vineyard Pinot noir.

