

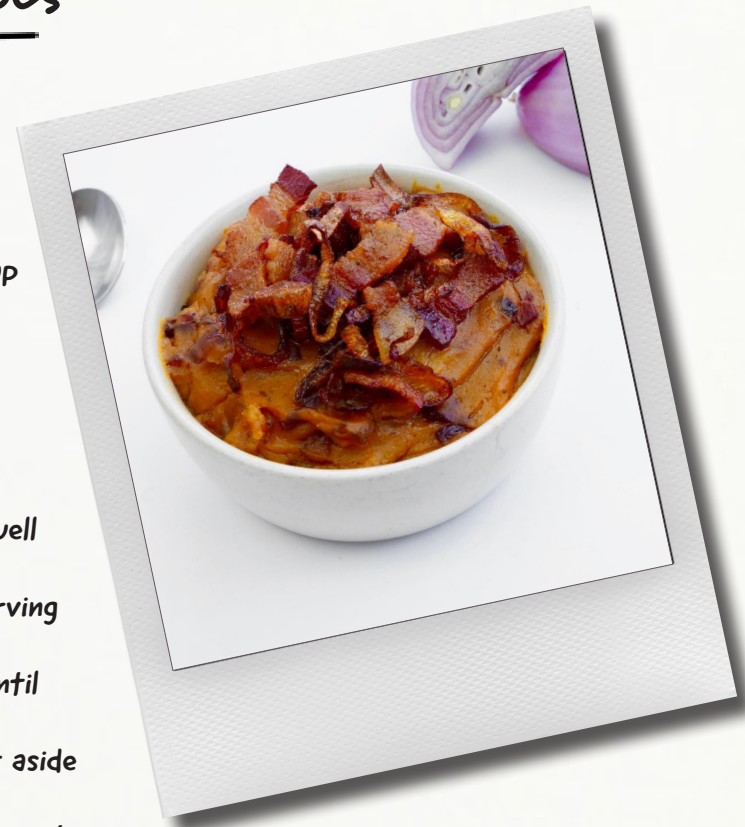
Bacon & Shallot Mashed Sweet Potatoes

Ingredients:

1 tbsp.	Ambrosia ® Extra Virgin Olive Oil
6 ounces	Bacon Lardons
1 cup	Shallot Sliced
29 ounce can	Ambrosia ® Sweet Potatoes Cut in Syrup
2 tbsp.	Ambrosia ® Sweet Potato Syrup
2 tbsp.	Ambrosia ® Sherry Wine Vinegar
1 teaspoon	Kosher Salt

Instructions:

- Warm the olive oil in a 12-inch skillet over medium low heat.
- Add the bacon lardons and shallots and render until shallots are well caramelized and the bacon is crispy, about 15-20 minutes.
- While the bacon and shallots cook, drain the sweet potatoes, reserving the syrup.
- Blend the potatoes and 2 tablespoons syrup in a food processor until smooth.
- Once the bacon and shallots are ready, remove about 1/2 cup and set aside for garnish.
- Combine the sherry wine vinegar, caramelized shallots, bacon, and sweet potato puree in the pan and cook, stirring frequently, until hot.
- Serve garnished with reserved bacon and shallot.



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