

Sweet Potato Pie

Yields 8 portions

2 medium sweet potatoes
1/2 stick (1/4 cup) unsalted butter
3/4 cup sugar
3/4 cup whole milk
3 large eggs
1 teaspoon vanilla
1/2 teaspoon cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon salt
1 tablespoon dark rum
1 tablespoon all-purpose flour
1 unbaked 9" pie shell

Preheat oven to 350°. Prick the sweet potatoes with a fork and roast in oven until very tender, about 1 1/4 hours. Cool to room temp. Raise oven temp to 400°. Scoop the flesh from the potatoes into bowl and discard the skins. Mash the sweet potatoes with fork until very smooth. Melt butter in saucepan and stir in sugar. Add melted butter mixture to the sweet potatoes with the milk and the eggs and beat with a whisk until smooth. Whisk in remaining ingredients. Pour the filling into the pie shell. Carefully transfer pie into oven and bake until the filling is just set, about 40 minutes. Allow to cool before serving.

Enjoy with a dessert wine, such as Novelty Hill Late Harvest Semillon

Recipe Courtesy of Winery Chef Megan Hartz