



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Peachy Spice Sweet Potato Pone

Everybody knows that Southerners love their sweet potatoes, and Texans do too! Why it just wouldn't be Thanksgiving Dinner without sweet potatoes. As we often do in Texas, we've spiced up the tried and true sweet potato pone with a little of our **Fredericksburg Farms Peach Salsa** and threw in a few **Fredericksburg Farms Sweet & Hot Jalapenos** and everybody loved it. Thanksgiving Dinner just got a little spicy!

To Serve 4-6.

3 medium sweet potatoes, about 2-1/4 pounds  
4 tablespoons unsalted butter, softened  
1/3 cup firmly packed light brown sugar  
1/2 teaspoon ground cinnamon  
2 teaspoons vanilla extract  
1 cup **Fredericksburg Farms Fredericksburg Peach Salsa**  
1/2 cup **Fredericksburg Farms Sweet & Hot Jalapenos**,  
well-drained **and** finely chopped  
2 eggs, beaten  
2/3 cup chopped pecans

Preheat oven to 350 degrees. Peel the sweet potatoes and cut them into eighths. Place in a 4-quart saucepan and add cold water to cover by 3 inches. Bring to a boil and simmer for about 20 minutes, or until potatoes are very soft.

Drain potatoes and transfer to a large bowl. Add the softened butter; mash the potatoes with the butter until almost smooth. Add all remaining ingredients except chopped pecans; stir to blend well.

Turn potatoes out into a 3-quart baking dish, spreading them evenly. Scatter the pecans over the top and bake in preheated oven for 45 minutes. Serve hot.