Thanksgiving is a time when we all come together, bring our own unique flavors and personalities to the table, and create a parallel between food and family. Cooking Thanksgiving dinner for my loved ones is an opportunity to show friends and family what I contributed in order to help so many others make their holidays special. I was driven by a desire to create something special, capture the flavors of traditional family offerings, but also veer from the norm. These recipes are a twist on classic dishes inspired by my passion for fresh ingredients, bold flavors and artistic displays.
### Bourbon Pecan Sweet Potatoes

**SERVES** 8  
**PORTION SIZE** 6 oz.  
**TIME** 1 hr.

#### Ingredients

- 4 lbs. Sweet potatoes
- 1 stick Butter, salted
- ¾ cup Molasses
- ½ cup Light brown sugar
- 1 cup Bourbon
- ¾ tsp. Kosher salt
- ¾ tsp. Black pepper
- ¾ cup Pecans, toasted

#### Step 1
Preheat oven to 350 F. Bake sweet potatoes until firm, approximately 45 minutes. Remove from oven. Cool, then peel and cut into 2-inch cubes.

#### Step 2
Combine butter, molasses and brown sugar in a medium saucepan and cook over medium heat 4-5 minutes until smooth.

#### Step 3
Add bourbon and continue cooking for 2 minutes to allow alcohol to cook out.

#### Step 4
Season with salt and pepper.

#### Step 5
Place sweet potatoes in a large baking dish. Pour molasses mixture over potatoes and toss to coat. Bake at 375 degrees until potatoes are cooked through, about 15 minutes.

#### Step 6
Transfer sweet potatoes to a serving dish and sprinkle with pecans.