

1840 Farmhouse Style Sweet Potatoes Anna

INGREDIENTS

- 4 pounds medium sized sweet potatoes
- 4 Tbsp fresh butter
- 2 Tbsp fresh minced herbs (rosemary, thyme, and sage)
- 1/2 tsp sea salt
- black pepper
- Danish Bleu Cheese crumbles

Serves 4-6 as a side dish

I like to prepare this recipe in my 12 inch cast iron skillet. It can also be cooked in a large skillet that can withstand the 425 degree heat of the oven. The classic preparation of this dish calls for the potatoes to be peeled, but I prefer to leave the peel on my sweet potatoes. I like to incorporate the beautiful contrast in color and nutritional benefits of the skins into the finished dish. If you prefer, the potatoes can be peeled. The results will be equally delicious.



INSTRUCTIONS

1. Preheat the oven to 425 degrees Fahrenheit. Using a sharp knife, carefully slice the sweet potatoes into slices that are approximately 1/8" thick. Mince the fresh herbs and set aside.
2. Heat the large skillet over medium low heat. Add the butter and cook until completely melted. Remove the skillet from the heat and pour the butter off into a small bowl. Using a heat safe brush, fully coat the bottom and sides of the pan with melted butter to prevent the potatoes from sticking.
3. Arrange a layer of the sweet potato slices on the bottom of the skillet, overlapping to fully cover the skillet's surface. Brush the layer with the melted butter before seasoning with a sprinkling of the minced herbs and a bit of salt and pepper. Add a second layer of sweet potato slices to fully cover the first layer. Brush the second layer with melted butter and season with herbs, salt, and pepper. Continue layering until all of the potatoes are used. Brush the top layer with butter and sprinkle the remaining herbs on top. Season with salt and pepper.
4. Butter one side of a piece of aluminum foil large enough to fully cover the pan. Place the foil buttered side down on top of the potatoes. Place another slightly smaller oven safe skillet on top of the foil. The weight of the smaller skillet will help to hold the layers of sweet potatoes in place and help the dish to retain its shape as it cooks.
5. Place the dish in the warm oven and bake for 25 minutes. Remove the dish from the oven. At this point, the top skillet can be removed and the foil can be carefully peeled back using a spatula if necessary to separate it from the top layer of sweet potato slices.
6. Return the pan to the oven and bake uncovered for 20 to 30 minutes. When finished, the potatoes should be tender yet hold their shape. They will begin to take on a beautiful caramelized color as they finish baking.
7. Remove the pan from the oven. Cut into wedges and serve topped with a sprinkling of blue cheese. The heat from the sweet potatoes will melt the cheese, creating a beautiful and delicious dish that you'll be proud to serve at your family table.

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