



## HAWAIIAN SWEET POTATO MASH

### Ingredients:

- 2 medium Hawaiian sweet potatoes
- 1 tsp. salt
- 1 tbsp. butter or margarine
- 1 tsp. sour cream
- 5 cups water

### Method:

- Peel and rinse potatoes, and slice thickly.
- Bring 5 cups of water to a boil in a medium saucepan. Add salt to water.
- Add potatoes to boiling water, cooking for about 5 minutes or until soft.
- Drain water from potatoes and place potatoes back into the saucepan.
- Mash potatoes with a potato masher until there are no chunks remaining.

### To Serve:

- To serve stir in butter and sour cream until smooth. Garnish with a little extra butter and chopped chives.
- Serves 4-6 as a side dish.