Drunken Sweet Potatoes

written by The Recipe Exchange | May 18, 2019

Ingredients

4 lrg. sweet potatoes – peeled
1/4 cup butter
3/4 cup granulated sugar OR light brown sugar
1/8 tsp. salt
1/4 cup Jack Daniel's® Whiskey
1/2 cup chopped pecans

Directions

Boil sweet potatoes in water for 35 minutes, or until tender.

Drain and cool slightly.

Mash the potatoes and butter together with an electric mixer.

Stir in sugar, salt, and whiskey.

Spread 1/2 the sweet potato mixture in a greased 2 quart casserole dish, then sprinkle 1/2 the pecans on top.

Spread the remaining sweet potato mixture on top and sprinkle with remaining pecans.

Bake in a 325 degree oven for 35 minutes.