

Bourbon Sweet Potato Casserole with Sweet 'n' Savory Bacon Pecans

From: Lisa via HalfBakedHarvest.com

Oven Temp: 400F

Cook time: 1hr 30min

8 servings

Ingredients

Sweet Potato Filling

- 4 medium sweet potatoes
- 3/4 cup brown sugar
- 2 teaspoons vanilla extract
- 1 teaspoon cinnamon
- 1/4 cup milk
- 1/4 cup butter melted
- 2 eggs lightly beaten
- 2 tablespoons bourbon optional

Sweet 'n' Savory Bacon Pecans

- 6 slices thick cut bacon chopped
- 3/4 cup brown sugar
- 1/3 cup all-purpose flour use gluten-free if needed
- 1 1/2 cups raw pecans roughly chopped
- 1/3 cup salted butter melted
- 1/2-1 teaspoon cayenne pepper
- 2 tablespoons fresh sage chopped
- 1-2 teaspoons fresh rosemary chopped (optional)

Directions

1. Poke a few holes in the sweet potatoes and bake for 1 hour or until soft and tender. When the sweet potatoes are cooked, slice them in half and allow to cool.
2. Meanwhile, make the topping. Heat a large skillet over medium-high heat and cook bacon until crispy. Remove to a paper towel-lined plate and set aside. Next, add the brown sugar, flour, pecans, butter, cayenne, sage, and rosemary (if using) to a bowl and mix to combine. Stir in the fried bacon.
3. Reduce the oven temperature to 350 degrees F.
4. Peel the skins away from the flesh of the sweet potato and add the sweet potato to a mixing bowl. Mash well. Mix in the brown sugar, vanilla, cinnamon, milk, butter, eggs, and bourbon until fully combined.
5. Pour the sweet potatoes into a greased casserole dish (I used an oval). Spread the pecan topping over top of the sweet potatoes. Bake for 30-40 minutes or until the pecans are golden. Remove from the oven and serve warm.