



Sweet Potato Soufflé

Makes 6-8 servings (Prep time 10 minutes; Total cook time 45 minutes)

Ingredients:

- 5 large sweet potatoes (will need 2 cups mashed)
- 3 eggs (beaten)
- 1 cup whole milk
- 2 TBSP unsalted butter (melted)
- 6 TBSP Sugar 3 White, 3 Dark Brown
- 1 Tsp Smokin' Texas Gourmet All World Spice
- 1 Tsp Smokin' Texas Garlic, Salt, and Pepper (GSP)
- Mini Marshmallows

Directions:

1. Preheat oven to 350 degrees F
2. Cook sweet potatoes with skins on until soft (can be pierced by fork or knife)
3. Peel and add to a mixing bowl and mash by hand using a "potato masher" or fork
4. Using a hand mixer or stand mixer on medium speed, add sugar, salt and GSP, melted butter, STG Holiday Spice and milk. Mix until smooth.
5. Slowly add beaten eggs until incorporated
6. Add into a buttered baking/casserole dish, top with marshmallows and sprinkle with dark brown sugar
7. Bake for about 45 minutes

Note:

Smokin' Texas Gourmet Garlic, Salt, and Pepper is a 1st place, Gold Metal Scovie Food Show winner for 2014 in Seasonings, prepared foods.