

# Smoked Chile Scalloped Sweet Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	cups	heavy cream
1	tablespoon	chipotle pepper puree
3	medium	sweet potato - 1/8" slices
		salt and pepper

Preheat oven to 375.

Whisk together cream and puree until smooth.

In a 9x9 casserole dish arrange the potatoes in even layers. Drizzle with 3 tablespoons of the cream mixture and season with salt and pepper. Repeat to form 10 layers.

Cover and bake for 30 minutes, remove cover and continue baking for 45 minutes to 1 hour, or until cream has been absorbed, and the potatoes are cooked through and the top is browned.