

# *Good Eats* *Recipes*

## **Mustard Whipped Sweet Potatoes**

### **What You Need:**

- 1 tablespoon margarine
- 1/2 cup sliced onion
- 3 medium sweet potatoes, peeled and cut into 1-inch pieces (about 11/2 pounds)
- 2 Tablespoons GOOD EATS Jalapeno Honey Mustard
- 1/4 teaspoon pepper
- 1 cup low-salt chicken broth

### **Directions:**

Melt margarine in a large saucepan over medium heat. Add onion and sweet potatoes; saute 5 minutes. Add mustard and remaining ingredients; bring to a boil. Cover, reduce heat, and simmer 20 minutes or until sweet potatoes are very tender. Place sweet potato mixture in a food processor; process until smooth.