



Miso Maple-Jam Sweet Potatoes

A make-ahead side dish for the holidays

3 large sweet potatoes or yams, scrubbed
2 Tablespoons unsalted butter
2 Tablespoons light white miso
2 Tablespoons maple syrup
1 Tablespoon ponzu sauce
1/4 teaspoon Sriracha hot sauce or as desired
Toppings: as desired sesame seeds, flaky salt

- Center a rack in the oven; preheat it to 400 degrees F.
- Line a baking sheet with foil.
- Using a paring knife, poke a few holes in each potato.
- Place the potatoes on the baking sheet and roast for about 1 hour, until they give when prodded or squeezed.
- Meanwhile, melt the butter in a small saucepan over low heat or melt at high power in microwave. Cool to warm for slicing.
- Turn off the heat and stir in the miso until fully incorporated. Whisk in the maple syrup, ponzu, 1/4 tsp. Sriracha or as desired.

- Slice potatoes into 1/2-inch rounds (piercing the skin and then slicing through the potato)
- In a lightly greased 10-inch round baking dish, arrange slices in circles, overlapping slices. Lightly brush each potato slice with sauce before placing it in a circle. Sprinkle the top of potatoes with sesame seeds as desired.
- Bake in preheated 400-degree F oven for about 10 minutes until golden; sprinkle with flaked salt, if desired. Serves: 2 to 4

Recipe inspired by: Dorie Greenspan, *Everyday Dorie -The Way I Cook*” 2018, Houghton Mifflin Harcourt, p. 226.

About the Recipe: The roasted sweet potato slices are arranged in circles in a round baking dish, and each potato slice is brushed with warm maple miso jam, creating a sweet umami-rich flavor that will satisfy any sweet potato lover. This is a great side dish to serve for the holidays since it can be prepared ahead of time and just warmed in the oven for serving.