

Garlicky Mashed Sweet Potatoes

6 medium sweet potatoes
2 sprigs fresh rosemary
1 sprig fresh thyme
5 whole cloves garlic
1 teaspoon salt
1 teaspoon pepper
6 cups chicken broth
4 tablespoons butter
1/2 cup sour cream
1/2 cup milk

Peel and quarter sweet potatoes. Place in a large saucepan with seasonings and broth. Bring to boil, reduce heat and simmer 15-18 minutes. Drain excess liquid from potatoes and mash lightly with a fork. Add butter, sour cream and milk. Cream with a hand mixer on low speed leaving sweet potatoes slightly chunky.

Adjust seasoning and keep warm.

Makes 12 servings.