

Thanksgiving Mashed Sweet Potatoes with Pecan Streusel

Over the years I've tweaked [this recipe from Epicurious](#), changing the proportions and ending up with a version that's far less cloyingly sweet. The addition of cardamom lends a note of complexity, but don't kid yourself: this dish is all about comfort.

Makes 6 reasonable sized servings, or slightly more

3 to 3-1/2 pounds sweet potatoes (about 4 potatoes), peeled
1 egg
1-1/2 tablespoons pure maple syrup
3/4 teaspoon vanilla
1 teaspoon lemon juice
1 teaspoon kosher salt
1/4 teaspoon ground cardamom
1/4 cup dark brown sugar
2/3 cup chopped pecans
2 tablespoons very cold butter, cut into small dice (keep in fridge until needed)

Preheat the oven to 350. Butter a 1-1/2 quart baking dish and set aside.

Cut the sweet potatoes into 1-1/2 inch pieces. Place in a large pot and cover with cold water. Set over high heat and bring to a boil. Once the water comes to a rolling boil, the potatoes will take about 10 minutes to become sufficiently tender. (Test one to confirm.) Strain and allow to sit in the colander for about 15 minutes.

Puree in a food processor, stopping to swipe the sides 2 or 3 times. You want the mixture to be quite smooth.

In a large mixing bowl, whisk together the egg, syrup, vanilla, lemon, salt, and cardamom. Scrape in the sweet potatoes and stir with a wooden spoon until well-combined.

Transfer the potato mixture to the prepared baking dish and smooth the top.

In a small bowl, combine the brown sugar, pecans, and diced butter. Rub with your fingertips until it forms small clumps. Scatter over the potatoes.

Set the dish on a rimmed baking sheet and transfer to the hot oven. Bake for about 45 minutes, keeping an eye on it in the last 10 minutes to make sure the nuts don't burn. (If they get too dark, tent with foil.) Serve hot.