

Sweet Potato Tailgating Recipe Contest
Sponsored by the North Carolina Sweet Potato Commission
Saturday, October 14, 2017

Second Place: Kellie Williams, Cary

Sweet Potato Eggnog

12 egg yolks
2 cups whipping cream
2 cups milk
2/3 cups coconut milk
2 cups sweet potato puree (instructions below)
1/8 tsp. cinnamon
Pinch of nutmeg
Pinch of salt
½ tsp. vanilla
1 cup sugar
Spiced rum (optional)

In a bowl, mix egg yolks until pale yellow (about 5 minutes). Add rest of ingredients and mix together well. Add to pot and heat on low until sugar is dissolved, constantly stirring so the egg does not cook. When done, pour through strainer into a container. Refrigerate overnight.
Optional: Serve with 1 Tbsp. spiced rum in each cup of eggnog.

Sweet Potato Puree: Peel and cut 2 medium-large sweet potatoes. Place pieces into large pot and cover with water. Boil for 30 minutes or until pieces are soft. When done put pieces in a blender. Cover pieces with the water used to boil the sweet potatoes. Blend until puree consistency.