

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

First Place: Beth Matheson, Raleigh

Spicy Smoky BBQ Sweet Potato Salad

2 lbs. sweet potatoes cut into 1 inch cubes
1-2 Tbsp. olive oil
½ tsp. salt
¼ tsp. black pepper

Combine first 4 ingredients on large sheet pans covered with parchment paper. Roast at 425 degrees for 10-15 minutes then flip or toss them around. Then continue to roast for an additional 15-20 minutes until desired doneness is achieved.

¼ cup diced red onion
¼ cup chopped celery
1/8 cup chopped cilantro
1 jalapeno diced

Dice red onion, celery, cilantro and jalapeno into a large bowl.

Make dressing

6 oz. plain Greek yogurt
4 Tbsp. BBQ sauce
¼ cup mayo
½ tsp. salt
¼ tsp. black pepper
1 tsp. smoked paprika
Juice of half a lime

Once potatoes have cooled a little, combine dressing, chopped vegetables and sweet potatoes.

Garnish ideas: chopped bacon, green onions, extra sprinkle of smoked paprika or chopped cilantro.

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
1/2 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.

Third Place: Virginia Thompson, Durham

Sweet Potato and Chorizo Burrito

Prep time: 20 minutes

Cook time: 20 minutes

Servings: 20

Ready in: 40 minutes

1 ½ lbs. chorizo
1 Tbsp. oil
1 ½ cup chopped onion
1 can kidney beans, drained
½ cup water
1 tsp. garlic powder
2 Tbsp. chili powder
1 ½ tsp. ground cumin
1 Tbsp. mustard
¼ tsp. cayenne pepper, or to taste
2 ½ cups sweet potatoes (approximately 3 sweet potatoes)
10 (8") flour tortillas, warmed
8 oz. cheddar cheese

Preheat oven to 350 degrees

Cut a slit in the top of each sweet potato and microwave until soft. Approximately 6 minutes.

Scoop cooked sweet potato out of skin and set aside.

Brown chorizo in skillet until cooked through. Set aside.

Heat oil in skillet and sauté onion until soft.

Stir in beans and mash. Gradually stir in water and heat until warm.

Remove from heat and stir in cooked chorizo, mashed sweet potatoes, garlic powder, chili powder, cumin, mustard and cayenne pepper.

Divide chorizo and sweet potato mixture evenly between warm tortillas (about ½ cup each).

Top with cheese.

Fold up warm tortillas burrito style and place on baking sheet.

Bake for 12 minutes and serve. To take to tailgate, wrap burrito in aluminum foil to keep warm.

Avocado Sour Cream Dipping Sauce

4 Tbsp. Sour cream

1 large avocado, mashed

½ tsp. salt

1 tsp. lime juice

Combine ingredients.

Honorable Mention: Kristen Frybort, Raleigh

Yummy Sweet Potato Quiche

Serves: 8

Prep time: 30 minutes

Bake time: 30 minutes

Potato mixture

2 cups sweet potatoes, peeled and diced into small cubes

$\frac{3}{4}$ cup yellow onion, diced

2 $\frac{1}{2}$ Tbsp. olive oil

$\frac{1}{4}$ tsp. salt

Black pepper to taste

Mix all ingredients and roast on a baking sheet for 15 minutes, or until sweet potatoes are soft, at 400 degrees. Mix once or twice while roasting to keep potatoes from sticking to the pan.

Egg mixture

4 eggs

1 cup heavy cream

$\frac{1}{2}$ tsp. fresh rosemary, minced

$\frac{1}{2}$ Tbsp. fresh parsley, minced

1 $\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. pepper

Other ingredients

3 oz. Gruyere cheese, shredded

Pre-baked 9 inch pie crust

While the potatoes and onion are roasting, whisk the egg mixture ingredients together and set aside.

Make the Quiche: Place the roasted potatoes and onions into the pre-baked pie shell. This will be the bottom layer of the quiche. Next, layer the cheese. Finally, pour the egg mixture over the cheese layer. Place on the center rack of oven at 375 degrees for 20-25 minutes or until center is set.