

Bourbon Sweet Potato Rice Pilaf

January 2015, by Camine Pappas

A nod to our Southern Favorite, Jack Daniels Bourbon Whiskey

Serves 4-6

INGREDIENTS:

2 C cooked white rice

1/3 C golden raisins

½ t each coriander powder and
ginger powder

Sprinkling of hot chili flakes if
desired

3 T bourbon

Kosher salt and black pepper

1 and a half large, or 2 med
sweet potatoes, peeled and
diced small

½ C white onion very large dice

2 T sunflower oil

1 T honey

3 T butter



DIRECTIONS:

Preheat your oven to 400 degrees F. Place sweet potatoes and onion on cookie sheet, pour the oil and honey over it and season with salt. Toss to coat. Cook for 30 minutes or until a bit of caramelization forms on the veggies and they are soft. In a sauce pan, add the rice, raisins, bourbon, spices, pepper, a little more salt and butter and set aside. When the veggies are cooked, scrape all into the pan. Heat on medium high heat until you hear a bit of searing, about 5 minutes or until very hot and butter is melted. Serve immediately.

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