

# Bacon Bourbon Sweet Potatoes

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*5 slices thick bacon,  
coarsely chopped  
20 fresh sage leaves  
2 packages (24 ounce ea)  
refrigerated mashed sweet  
potatoes  
1/2 cup unsalted butter  
1/4 cup dark brown sugar  
2 tablespoons bourbon  
(optional)*

Preheat a large saute' pan on medium for 1 to 2 minutes. Chop the bacon. Place the bacon in the pan. Cook for 4 to 5 minutes, stirring occasionally, or until the bacon is crispy. Remove with a slotted spoon leaving the bacon drippings in the pan.

Reduce the heat to medium low. Place the sage leaves in the bacon fat. Cook for 1 to 2 minutes or until crispy. Remove with a slotted spoon.

Heat the potatoes according to package directions. Place the butter and brown sugar in a small saucepan on medium. Cook for 2 to 3 minutes or until the mixture is simmering. Transfer the potatoes to a large bowl. Stir in the butter mixture and bourbon until well blended.

Spoon the potatoes into a large serving dish. Top with the sage leaves and crumbled bacon. Serve.

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Per Serving (excluding unknown items): 1020 Calories; 92g Fat (79.1% calories from fat); 1g Protein; 54g Carbohydrate; 0g Dietary Fiber; 248mg Cholesterol; 34mg Sodium. Exchanges: 18 1/2 Fat; 3 1/2 Other Carbohydrates.