



LILY'S CREAMY COCONUT JAPANESE SWEET POTATOES

PREP TIME: 10 MINS | COOK TIME: 1 HR | SERVES: 4-6

This Thanksgiving, elevate your culinary experience with a delightful pairing that promises to be a showstopper at your table. Lily, our winemaker's wife, is sharing her Creamy Coconut Japanese Sweet Potatoes recipe that perfectly complements the crisp and vibrant notes of our [2023 Joseph Jewell Vermentino](#). The rich, velvety texture of the sweet potatoes, enhanced by the tropical flavors of coconut milk and butter, creates a harmonious blend with the Vermentino's bright acidity and refreshing citrus undertones. This pairing is sure to bring a touch of elegance and warmth to your holiday feast, making every bite and sip a memorable delight.



INGREDIENTS

- 5-6 large Japanese sweet potatoes or traditional orange yams
- ½ cup full-fat coconut milk
- 1 cup coconut butter (not coconut oil)

INSTRUCTIONS

- Preheat oven to 400°F (200°C).
- **Bake the Potatoes:** Wash the sweet potatoes or yams and place them on a baking sheet. Bake for about 60 minutes, or until they are tender and a fork easily pierces through them.
- **Prepare the Mash:** Remove the sweet potatoes from the oven and let them cool slightly. Once cool enough to handle, remove the skins and place the flesh in a mixing bowl.
- **Mix in Coconut Ingredients:** Using a stand mixer or hand mixer on low speed, add the coconut milk and coconut butter to the potatoes. Mix until smooth and creamy. Adjust the consistency with a bit more coconut milk, if needed.
- **Serve and Enjoy:** Transfer the creamy sweet potato mixture to a serving bowl and enjoy warm.

TIPS

- **Optional Flavor Additions:** Try adding a pinch of cinnamon, nutmeg, or a drizzle of maple syrup for extra flavor.
- **Texture Adjustment:** For a thicker consistency, reduce the coconut milk slightly. For a looser mash, add a splash more.