

Starters, Sides, and Complements

Rum Glazed Sweet Potato Pudding

**Vegetarian, Gluten-Free*

This is a simple baked pudding with a base of mashed sweet potatoes. It has a wonderfully rich flavor, so a small bit does go a long way.

You'll Need

- 1/3 cup sweet or dry sherry or Madeira
- 2/3 cup raisins
- 1/2 cup unsalted butter, melted
- 4 large eggs
- 2 cups milk
- 1 cup packed brown sugar (or less)
- 1/2 teaspoon mace
- Pinch of salt
- Grated zest of 1 orange
- 2 tablespoons lemon juice
- 1/4 cup + 1 tablespoon dark rum
- 2 pounds sweet potatoes, baked, boiled or steamed until tender



Directions

- Pour the sherry or Madeira over the raisins in a small bowl; let stand for 30 minutes or longer.
- Preheat the oven to 375F with a rack in the center.
- Butter an 11" oval gratin dish or other shallow baking dish; set aside.
- Halve the cooked sweet potatoes; scoop out the flesh and place it in a large bowl. Add 1/4 cup + 1 Tablespoon of the melted butter.
- Add the eggs, one at a time, and beat with an electric mixer into the sweet potato-butter mixture. Add the milk, 1/3 cup of the brown sugar, the mace, salt, and orange zest and beat until blended. Beat in the raisins and their soaking liquid. Scoop the mixture into the baking dish.
- Warm the remaining 3 tablespoons melted butter in a small skillet. Stir in the remaining 2/3 cup brown sugar and the lemon juice; cook over medium-high heat, stirring occasionally, until bubbly, 3 to 5 minutes. Stir in the rum and return the mixture to a boil.
- Drizzle the rum glaze randomly over the surface of the sweet potato mixture.
- Bake until the pudding is set and the glaze is bubbly, about 45 minutes.

Play with Your Food

- An option is to serve this dish warm, topped with whipped cream flavored with vanilla and dark rum.
- Top with crushed toasted pecans.

Medwell Kitchen Tested