

Molasses Whipped Sweet Potatoes | Inauguration of the President

Served at the Inaugural Luncheon, 2009

Ingredients

- 3 large sweet potatoes, about 3 pounds
- 2 tablespoons unsalted butter
- 1 teaspoon kosher salt
- ¼ cup orange juice
- ½ tablespoon brown sugar
- 1 tablespoon molasses
- 1 teaspoon ground cumin
- 2 tablespoons maple syrup

Preparation

1. Preheat the oven to 400°F.
2. Place sweet potatoes on a baking sheet and roast until easily pierced with a fork, about 1 hour.
3. Peel the skin off of the sweet potatoes while still hot. By hand or mixer, smash potatoes until all large chunks are gone. Combine the potatoes, butter, salt, orange juice, brown sugar, ground cumin, molasses and maple syrup in a large bowl. Continue to mix all together until all lumps are gone. Adjust any of the seasonings to your specific tastes.

Notes

- Can be made the day before.

Additional Information

- **Course:**
- **Yield:** 2 quarts

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.