



TEQUILA SWEET POTATOES

- 1 pound sweet potatoes
- 1 cup butter
- 1/2 cup tequila
- 6 tablespoons brown sugar
- 6 tablespoons lime juice
- 1 teaspoon salt

Grate sweet potatoes. In a smoker safe cooking dish melt butter. Add grated potatoes and press down into an even layer. Sprinkle with brown sugar and salt. Place in smoker at about 200 degrees F. and let cook for about an hour.

Add half of the tequila and lime juice, stir and press down again. Return to smoker and continue smoking until the potatoes are tender and starting to brown around the edges.

Remove and add remaining tequila and lime juice. Stir and serve.

Serves 4-6

