



Sweet and Yukon Gold Potatoes Braised in Ale

Yield: about 8 servings.

3 1/2 lbs.	Yukon Gold potatoes, peeled, cut into 1 1/2-inch pieces
3/4 lb.	sweet potato, peeled, cut into 1-inch pieces
2-12oz bottles	medium beer/ale (like Sam Adams or Shipyard)
1	medium onion, chopped
3 cloves	garlic, peeled
1	bay leaf
3 Tbsp.	butter
1/2 - 3/4 c.	warm milk (as needed)
	Salt and pepper to taste

Preparation:

1. Cook potatoes, onions, bay leaf and garlic in beer until tender, add water to cover if needed.
2. Drain mixture and remove bay leaf. Stir over low heat to dry slightly, about 1 minute.
3. Mash potato mixture and whip until fluffy.
4. Mix in milk and butter and season to taste with salt and pepper.
5. You may adjust consistency with milk.