Abby J’s

Smoky Maple Sweet Potato Gratin

Serves 4–6

2 tbsp butter

Sweet potatoes, sliced

1½ cups heavy cream

Smoked paprika

Salt

Black pepper

Thyme (fresh leaves)

3 tbsp maple syrup

Gruyère cheese, grated

Fresh thyme sprigs, for garnish

Preheat oven to 350°F. Butter a gratin dish with 2 tablespoons of butter.

Layer the sliced sweet potatoes repeatedly into the buttered dish until it reaches near the top.

In a bowl, combine the cream, smoked paprika, salt, pepper, thyme, and maple syrup. Whisk to combine thoroughly.

Pour the cream mixture evenly over the top of the layered sweet potatoes.

Cover the dish tightly with tin foil and bake in the preheated oven for 30 minutes.

Remove the gratin from the oven and carefully remove the foil. Sprinkle the grated Gruyère cheese evenly over the top.

Return the dish to the oven uncovered and bake for an additional 25 minutes, until the cheese is melted, bubbly, and golden brown.

Remove from the oven and garnish with fresh thyme sprigs before serving. Serve warm.

Chef’s Note: This rich and creamy side dish features a blend of smoky sweet flavors from maple syrup, smoked paprika, and Gruyère cheese. It pairs exceptionally well as a side dish for holiday meals like Thanksgiving.