

Sweet Potato Biscuits with Pork & Slaw

Sweet Potato Biscuits

Ingredients

- 1 1/2 Cups mashed sweet potatoes, Cooked
- 1 cup buttermilk
- 6 tablespoons butter, melted
- 2 tablespoons sugar
- 1/8 teaspoon baking soda
- 3 1/3 cups self-rising flour, divided



Instructions

- Preheat oven to 400 degrees. Stir first 3 ingredients together in a large bowl. Add sugar, baking soda, and just 3 cups of flour, stirring just until dry ingredients are moistened.
- Turn dough out onto a lightly floured surface; knead 8 to 10 times, adding up to 1/3 cup more flour to prevent dough from sticking. Roll dough to 1/2 inch thick; cut with a 1 1/2 inch round cutter. Place biscuits on a lightly greased baking sheet (cooking spray).
- Bake at 400 degrees for 20 minutes or until golden brown

Sweet Potato Puree

Ingredients

- 6 medium sweet yams or jewels potatoes
- 3.0 tablespoons butter
- 3.0 tablespoons candied ginger, minced
- 1 1/2 teaspoons ginger
- 3/4 cups chicken stock, heated, divided
- 1.5 tablespoons minced fresh chives
- Salt and pepper to taste

Instruction

- Arrange the sweet potatoes on a foil-lined baking sheet. Bake at 400 degrees for 50 to 60 minutes or until tender. Cool slightly.
- Scoop the sweet potato pulp into a mixing bowl.
- Add the butter, ginger, 1/4 cup of the stock and chives. Beat until pureed.
- Add the remaining 1/4 cup stock if needed for the desired consistency-mix well.
- Season with S & P.

Source: *Colorado Colore*, Yield: 3-cups puree.

Slaw

Ingredients

- 1 cup finely chopped red cabbage
- 1/2 cup shredded carrots, chopped
- 1 teaspoon kosher salt
- 1 tablespoon mayonnaise
- 1 tablespoon red wine vinegar
- 1/3 cup barbecue sauce, divided
- 1/4 cup sliced green onions
- Kosher salt and freshly ground black pepper

Instruction

- Toss together first 3 ingredients in a small bowl. Let stand 30 minutes. Rinse and drain well. Whisk together mayonnaise, vinegar, and 1Tbsp. barbecue sauce in a medium bowl. Stir in cabbage mixture and green onions. Add S & P to taste.

Putting It All Together

Ingredients

- 6 tablespoons butter, melted
- 1/2 lb. warm barbecue pork (without sauce), chopped
- 1 tablespoon chopped fresh chives

Instruction

- Preheat oven to 450°. Split biscuits, and brush with butter. Place in a single layer on a baking sheet. Bake 5 minutes or until golden.
- Spread Sweet Potato Puree on biscuit halves. Top evenly with shredded pork, drizzle scant amount of barbecue sauce, add cabbage mixture, a dollop of potato puree and sprinkle with chives.