



## Sweet Potato Sausage Sliders

2009 Sweet Rewards Recipe Contest - Grand Prize Winner

### Ingredients:

1 & ½	Cups Louisiana sweet potatoes, drained
¼	Cups cold buttermilk
2	Cups all-purpose flour, plus extra for patting out dough and cutting biscuits
1	Tablespoon baking powder
½	Teaspoon baking soda
1	Tablespoon light brown sugar
1	Pinch cayenne
	Salt and black pepper
8	Tablespoons (1 stick) cold unsalted butter, cut into ½ inch cubes
12	Pork sausage patties formed to the size of the biscuits (any kind of “loose” sausage, also chicken mango sausages are terrific)
	Butter and Honey

### Instructions:

Roughly mash the sweet potatoes. Add the buttermilk, mix very well, and set aside. In a food processor, process 2 cups flour, baking powder, baking soda, brown sugar, cayenne, 1 teaspoon salt, and 1/2 teaspoon black pepper until well blended (making sure the brown sugar is thoroughly broken down and incorporated). Scatter the butter pieces evenly over the flour mixture in the food processor and pulse until mixture resembles coarse cornmeal, about 6 2-second pulses. Add the sweet potato mixture in dollops in several spots over the flour and butter mixture, and pulse until the flour and sweet potato mixtures combine and just begin to come together into a light-orange dough mass, (10-15 2-second pulses). Heat oven to 425 degrees F. Generously flour a work surface, turn out the dough, and sprinkle flour over the top of the dough. Knead the dough gently, folding it in half and rotating it 3 or 4 times, just until it is uniform and cohesive (try to keep the kneading to a minimum). Sprinkle a little bit more flour on the work surface and dough to prevent sticking, if necessary, and gently pat the dough into a circle that is roughly 8 inches in diameter and 1 inch high. Dip a sharp 2 1/2 inch biscuit cutter into flour and using brisk, decisive, straight-down punches (avoid rotating or twisting the cutter in the dough), cut out rounds of dough as close to one another as possible, dipping the cutter into flour before each new cut. Transfer the dough rounds to the lined baking sheet, positioning them about 1 inch apart. Push the dough scraps together and knead them gently once or twice until cohesive. Pat out the dough until it is 1 inch high, dip the cutter into flour, and in the same manner as before, cut out as many dough rounds as possible, and transfer them to the baking sheet with the first batch. Bake until the biscuits are puffed, light golden on top, and deep brown on the bottom, 15 to 17 minutes, rotating the sheet halfway through baking time for even cooking. Transfer the biscuits to a wire rack, cool for about 10 minutes. While biscuits are baking, saute the patties in a 12-inch skillet over medium-high heat; drain on paper towels and keep warm. Split biscuits, butter and spread with honey, and place one sausage patty inside.

**Serving Size:** 10-12

**Cook Time:** 1 hour

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### Credits:

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