

Smashed Spiced Sweet Potatoes

4 lbs sweet potatoes/yams (4-5 large)
2 tbsp butter

Preheat oven to 350°. Pierce each potato in several places with a fork. Place directly on oven rack and roast until soft, 45 minutes to 1 hour. Transfer to cutting board; let stand until cool enough to handle, about 10 minutes. Slip off the skins and cut the potatoes into 1 inch slices; transfer to large bowl. Add butter. Smash potatoes with potato masher or fork until fluffy but some lumps remain.

2 tbsp pure maple syrup
1 tbsp chili powder
2 tsp cumin seeds, toasted and ground
1 tsp ground ginger
1 tsp salt
 $\frac{1}{2}$ tsp freshly ground pepper

Add and stir to combine.

Tip: Toast cumin seeds in a small skillet over medium heat, stirring occasionally, until fragrant, about 2 minutes. Transfer to plate to cool. Grind in a spice mill or blender into fine powder. (Or...just toast ground cumin the same way as you would the seeds.)