



Smoked Sweet Potato Holiday Mash

A Cozy, Smoky Surprise

Hello, my dear. Come sit. Let's talk about sweet potatoes. Most folks mash them with marshmallows. That is sweet and nice. But I like a little surprise. I like a bit of smoke and salt.

This mash is that surprise. It is creamy and sweet from the potatoes. Then you get smoky cheese. And a crunch of bacon. It wakes up your whole mouth. Doesn't that sound like a fun twist?

Why We Cook Them Slow

This recipe is clever. You cook the potatoes right in the butter and

cream. The pot stays covered on low heat. You must be patient. It takes about 40 minutes.

But here is why this matters. That slow cook makes the potatoes so tender. They soak up all that rich flavor. You do not pour flavor down the drain with the cooking water. Every bit stays in the pot. I still laugh at how simple it is.

The Magic of Smoked Gouda

Now, the cheese. You must use smoked Gouda. It is the star. Regular Gouda is mild. Smoked Gouda tastes like a cozy fireplace. It melts right into the warm mash.

Fun fact: Gouda is named for a city in the Netherlands. But the smoking part? That was invented to keep cheese fresh longer. Now we do it just for the wonderful taste. Do you have a favorite smoky food?

A Story About My First Try

I first made this for my grandson, Leo. He saw the bacon and was happy. Then he saw the orange mash. He thought it would be too sweet. He took one small bite. His eyes got big. Then he ate two big helpings!

That taught me a lesson. Food does not have to fit in a box. Sweet and savory can be best friends. That is why this matters. It is good to try new mixes. What is the best food surprise you have ever tasted?

See also [Crostini with Cast Iron Crab Bake](#)

Making It Your Own

The recipe is your guide. But your kitchen is your kingdom. No heavy cream? Whole milk will work. Do not eat bacon? Try crispy fried onions on top. They are so good.

You can make it ahead, too. Just warm it gently on the stove. Add a splash of cream to make it creamy again. Does your family have a favorite holiday side dish you could give a little twist?

Ingredients:

Ingredient	Amount	Notes
Unsalted butter	4 tablespoons	Cut into 4 pieces
Heavy cream	3 tablespoons	Divided
Sugar	1 teaspoon	
Salt and pepper	To taste	
Cayenne pepper	$\frac{1}{8}$ teaspoon	
Sweet potatoes	2 pounds (2 large or 3 medium)	Peeled, quartered lengthwise, and cut into $\frac{1}{4}$ -inch-thick slices
Smoked Gouda cheese	2 ounces ($\frac{1}{2}$ cup)	Shredded
Bacon	6 ounces	Cooked and chopped
Scallion	1	Thinly sliced



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Instructions

Step 1: Grab your big saucepan. Put the butter, cream, and spices right in it. Add your sliced sweet potatoes, too. Now, put the lid on tight. Cook it all on very low heat for 35 minutes. The smell will start to get cozy. (A heavy pot keeps things from burning on the bottom.)

Step 2: Check if the potatoes are tender. A fork should slide in easily. Turn off the heat. Pour in that last bit of cream. Now, mash everything together. I like a few lumps for texture. Do you like your mash smooth or lumpy? Share below!

Step 3: Stir in the shredded smoked Gouda. Just fold it right into the warm mash. Put the lid back on for two minutes. Let that lovely cheese melt all through. It makes everything so rich and smoky. I still laugh at how fast the cheese disappears.

Step 4: Spoon your mash into a nice bowl. Now for the fun part! Sprinkle the crispy bacon all over the top. Finish with the fresh, green scallion slices. Doesn't that look amazing? It's ready to share with everyone at the table.

See also [Smoked Turkey Holiday Feast by Rodney Scott](#)

Creative Twists

Try a different cheese. A smoked cheddar is wonderful here. Use little roasted carrots instead of sweet potatoes. Their flavor is so nice. For a crunchy top, broil it for three minutes. Which one would you try first? Comment below!

Serving & Pairing Ideas

This mash is a holiday star. Serve it right in the pan for a rustic feel. It loves a simple green salad on the side. A cold glass of apple cider pairs perfectly. For the grown-ups, a sip of amber ale is just right. The flavors dance together so well. Which would you choose tonight?



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Keeping Your Mash Cozy for Later

Let's talk about storing this lovely mash. It keeps well in the fridge for three days. Just pop it in a sealed container. You can freeze it for a month, too. Thaw it overnight in the fridge before reheating.

To reheat, warm it gently on the stove. Add a splash of cream or milk. This keeps it creamy. I once reheated it too fast. It got a bit dry. A little extra butter fixed it right up!

You can double the batch easily. Use a big Dutch oven. This matters for busy weeks. A ready-made side dish is a gift to your future self. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

First, your potatoes might not get tender. The heat could be too high. Keep it low and be patient. I remember rushing this once. The potatoes were still hard in the middle.

Second, the mash might seem too thin. Just let it sit for a minute. The heat will evaporate extra liquid. Third, the cheese might not melt smoothly. Make sure your potatoes are hot when you add it.

Fixing these issues builds your cooking confidence. It also makes sure every bite is delicious. Getting the texture right matters for that perfect, cozy feel. **Which of these problems have you run into before?**

See also [Holiday Honey Spice Cake](#)

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. Just check your bacon packaging to be sure.

Q: Can I make it ahead? A: Absolutely. Make it the day before. Reheat it gently with extra cream.

Q: What can I swap for the Gouda? A: Smoked cheddar works beautifully. It gives a similar cozy, smoky flavor.

Q: How do I scale the recipe? A: Double everything for a crowd. Use a bigger pot and double the cook time.

Q: Any optional tips? A: A tiny pinch of nutmeg is lovely. *Fun fact: nutmeg and sweet potato are old friends in the spice world.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this dish. It fills the kitchen with the best smells. Food is about sharing warmth and stories.

I would love to hear about your cooking adventure. Tell me how it turned out for you. **Have you tried this recipe?** Let me know in the comments below.

Happy cooking! —Elowen Thorn.



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Author: Elowen Thorn



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Cuisine:[American](#)



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Courses:[Side](#)

Difficulty: **Beginner**



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Prep time: **15 minutes**

Cook time: **40 minutes**



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Rest time:

Total time: **55 minutes**



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Servings: 5 servings



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Calories: **380 kcal**



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Best Season:**Summer**

Description

Smokehouse Mashed Sweet Potatoes

Ingredients

- ▢ 4 tablespoons unsalted butter, cut into 4 pieces
- ▢ 3 tablespoons heavy cream
- ▢ 1 teaspoon sugar
- ▢ Salt and pepper
- ▢ $\frac{1}{8}$ teaspoon cayenne pepper
- ▢ 2 pounds sweet potatoes (2 large or 3 medium), peeled, quartered lengthwise, and cut into $\frac{1}{4}$ -inch-thick slices
- ▢ 2 ounces smoked Gouda cheese, shredded ($\frac{1}{2}$ cup)
- ▢ 6 ounces bacon, cooked and chopped
- ▢ 1 thinly sliced scallion

Instructions

1. Combine butter, 2 tablespoons cream, 1/2 teaspoon salt, 1/4 teaspoon pepper, cayenne pepper, sugar, and sweet potatoes in large saucepan. Cook, covered, over low heat until potatoes are fall-apart tender, 35 to 40 minutes.
2. Off heat, add remaining tablespoon cream and mash sweet potatoes with potato masher. Mash smoked Gouda cheese with sweet potatoes and cover with lid until cheese melts. Sprinkle with bacon and sliced scallion. Serve.

Notes

This recipe can be doubled and prepared in a Dutch oven, but the cooking time will need to be doubled as well.

Keywords:Sweet Potato, Mash, Holiday, Smoked Gouda, Bacon