

# The Courier-Journal

## An Excerpt from the Cook's Corner | Taking sides: Restaurants' stand-out dishes fit for your holiday feast

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As Thanksgiving approaches, the search for new side dishes to bring to family dinners heats up. To provide some ideas, we turn today to requests for restaurant sides that just might make your contribution to dinner one of the stars of the night.

Steve Shade recently wrote, hoping he could get the whipped sweet potatoes from Varanese, 2106 Frankfort Ave. The dish is simple to make, but wonderfully rich.



### Varanese Restaurant's Molasses Whipped Sweet Potatoes

- 6 sweet potatoes, quartered
- 2 potatoes, quartered
- 1 cup brown sugar
- ¼ cup molasses
- ¼ cup amaretto
- ¼ cup honey
- ¼ cup butter, cubed
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- Salt and pepper to taste

Boil the potatoes until tender. Drain and put in bowl of a mixer. Add the rest of the ingredients, and mix until smooth.

*Photo by Kylene Lloyd, The Courier-Journal*