



SWEET POTATO GNOCCHI

1 pound of chopped, peeled sweet potatoes
1½ cups all-purpose flour
½ cup grated Asiago or Parmesan cheese

Roast the sweet potatoes until they are tender. You can also boil or steam them. If you choose to use water, then be sure to drain them well before proceeding.

Bring a large pot of salted water to a boil.

Put the sweet potatoes into a food processor and process until smooth. Add some salt and pepper and give it a couple pulses to mix. Now stir in a cup of the flour and the cheese.

Move the mixture to a well-floured countertop. You will want the mixture to make an easy-to-handle dough, so you might need to add a little more flour to it while kneading. You do not, however, want to add too much flour. In fact, you want to use as little as possible. It took me a couple times to get this right, but you essentially want to make a dough with just enough flour so that it isn't sticky.

Pinch off a piece of the dough and drop it into the boiling water to test it. It should retain its shape while cooking. If it doesn't, then you can add a bit more flour to the dough and test again.

Now roll the dough into a rope that is about a half an inch thick and cut it into inch-long pieces.

Drop a few of the pieces into the boiling water. You only want to do a few at a time, and they only need about a minute to cook, so you will have to stay by your range while doing this (a real treat at this time of the year, but not so much fun during summer). Remove the gnocchi with a slotted spoon and add the next group until you have cooked them all.

You can serve the gnocchi with butter and cheese, or you can use tomato sauce. It's really great to use canned or frozen tomato sauce with the gnocchi during winter, especially if you made the sauce yourself during summer and need a short retreat from a cold evening.

Adapted from a recipe by Mark Bittman.