Sweet Potato Biscuits with Ham and Peach Chutney

Orange sweet potatoes give a soft texture and a beautiful golden color to these fluffy biscuits—perfect to serve with Thanksgiving dinner.

Prep: 25 minutes
Total: 1 hour 20 minutes
Ingredients

Makes 8

* 1 3/4 cups all-purpose flour, plus more for kneading and shaping
* 2 tablespoons light-brown sugar
* 2 1/2 teaspoons baking powder
* 1 teaspoon salt
* 1/2 teaspoon baking soda
* 6 tablespoons chilled unsalted butter, cut into pieces, plus 1/2 tablespoon melted butter and more for pan
* 3/4 cup Sweet-Potato Puree, chilled (can be purchased at your local grocery store)
* 1/3 cup buttermilk
* 1 ounce of ham per biscuit (we recommend oven roasted sliced ham)
* 1 teaspoon peach chutney (see recipe below)

Directions for Biscuits

1. Make the dough: In a large bowl, whisk together flour, sugar, baking powder, salt, and baking soda. With a pastry blender or two knives, cut in butter until mixture resembles coarse meal, with some pea-sized lumps of butter remaining. In a small bowl, whisk together sweet potato purée and buttermilk; stir quickly into flour mixture until combined (do not overmix).

2. Shape the biscuits: Turn out dough onto a lightly floured surface, and knead very gently until dough comes together but is still slightly lumpy, five or six times. (If dough is too sticky, work in up to 1/4 cup additional flour.) Shape into a disk, and pat to an even 1-inch thickness. With a floured 2-inch biscuit cutter, cut out biscuits as close together as possible. Gather together scraps, and repeat to cut out more biscuits (do not reuse scraps more than once).


4. Add ham as desired (low)

Peach Chutney

Ingredients

* 1 tablespoon butter
* 1 tablespoon finely chopped garlic
* 2 shallots finely diced
* 1 jalapeño pepper, seeded and diced
* 1 1/2 pounds fresh peaches, blanched and diced
* 1/2 cup sugar
* 1/4 cup brandy
* 1/2 cup cider vinegar
* Salt and pepper

Directions

Melt butter, add garlic, shallot and jalapeño and sweat for 1 to 2 minutes, add diced peaches. Cook for 2 to 3 minutes, add sugar, deglaze with brandy and vinegar and allow to cook on low heat until peaches are soft. Season with salt and pepper. Restaurant Recipe