



Kitchen Cheat Sheet: Bourbon Sweet Potato Casserole

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Tips and Time Savers

- Use a good bourbon in this. Trust me! It makes a huge difference in the flavor.
- If you prefer not to use bourbon you can use extra cream, cream soda, or even ginger ale in place of it.
- Save time by using canned yams that have been well drained - but... it won't be as good.
- I don't recommend chopping the pecans with a food processor. Chop them by hand. They need to be coarsely chopped for the best texture.
- You can prepare this sweet, buttery sweet potato side dish about 3 days ahead of time, cover tightly with plastic wrap, and refrigerate. Bake before serving.
- Make sure fresh sweet potatoes are firm to the touch and the skin is intact with no soft spots.
- Completely drain canned yams if using.
- Even though it's not in a traditional sweet potato casserole use a good bourbon in this. Trust me! It makes a huge difference in the flavor.
- The bourbon cooks out - you don't have to worry about getting the kids tipsy.
- Put your casserole dish on a baking sheet in case there are bubble overs.
- I prefer to roast or bake the potatoes when I make this dish with fresh produce. I think it gives them more flavor.
- I don't recommend chopping the pecans with a food processor. Chop them by hand. They need to be coarsely chopped for the best texture.
- Use leftover mashed sweet potatoes in place of pumpkin in pumpkin bread or in this sweet potato rum cake. They can be used in place of pumpkin in most recipes. You may want to skim the topping off first.
- If using fresh sweet potatoes, microwave them instead of boiling or baking if you're pressed for time.
- Due to differences in ovens and casserole dishes baking times can vary. Be sure to check the sweet potato casserole after about 20 minutes... The internal temperature will be 160F-165F.

FAQs

Can I make bourbon sweet potato casserole ahead of time?

Yes, ma'am. Mix it up, cover tightly, and refrigerate for up to 3 days before baking. Add the pecan topping just before it goes in the oven. It tastes even better when the flavors have had time to mingle—kind of like family after the first cocktail.

Does the bourbon cook out?

Mostly! The flavor stays, but the alcohol doesn't. What's left is that warm, caramelized depth that makes this side dish taste like a Southern bakery in November.

Can I leave out the bourbon?

You can, but why would you? If you must, swap in heavy cream, ginger ale, or even cream soda for a sweet, cozy flavor that still fits the holiday mood.

What's the best way to reheat leftovers?

Cover the casserole with foil and reheat in a 325°F oven for about 15 minutes. Remove the foil for the last few minutes so the topping crisps back up. Microwave reheats work in a pinch, but the oven brings the magic back.

Can I freeze it?

Sure can. Wrap tightly in plastic wrap and foil, then freeze for up to 3 months. Thaw in the fridge overnight, and reheat just like fresh. Perfect for make-ahead Thanksgiving prep—or when you just want a little bourbon-sweet comfort in February.

Can I use Jack Daniels instead of bourbon?

Technically yes, but bless your heart. It'll work, but bourbon gives a smoother, richer flavor. Jack's great for drinking—bourbon's better for baking.

Why does my topping get soggy?

Probably because the casserole was covered while it was still hot, trapping steam. Let it cool uncovered for a few minutes before storing, or pop it under the broiler for a minute or two to revive that praline crunch.

Storage

While we all love to sit around the table and chat after dinner be sure to cover and refrigerate leftovers within 2 hours.

Refrigerate

Leftover sweet potato casserole should be covered with plastic wrap or put in an airtight container and refrigerated promptly. This will be fine in the fridge for 3 or 4 days total.

Freeze

For longer storage you can freeze it for up to 3 months. Cover tightly with plastic wrap then aluminum foil.

Make ahead

This is the perfect side dish recipe for Thanksgiving Day because you can make it up to 3 days ahead of time and cover it with plastic wrap. Make the topping and put it in a separate container.

When ready to bake just uncover, add the topping in an even layer, and bake as directed. Since it's cold you may need a few extra minutes of cooking time.

Reheat

To reheat just cover with aluminum foil and reheat in a 325F oven for about 15 minutes. Take the foil off and let the topping crisp up for a few minutes more.

Variations

- Sweet potatoes or yams can be fresh or canned. Technically, in the US they are the same thing.
- If you prefer not to use bourbon you can use extra cream, cream soda, or even ginger ale in place of it.
- You can use walnuts in place of the pecans if you like.
- A teaspoon of vanilla extract is delicious in this - especially if you're leaving the bourbon out.
- Heavy cream lightens the sweet potatoes and gives them creaminess. You can substitute whole milk or evaporated milk if you wish to cut down on some of the fat. The texture will not be the same.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

Want to know when your casserole's actually done? An instant-read thermometer is the grown-up version of guessing — and it saves the topping from heartbreak. [Get it here.](#)

<https://www.restlesschipotle.com/bourbon-sweet-potatoes-with-praline-topping/>