



Maple Pecan Yam CASSEROLE

This cozy maple pecan yam casserole, topped with crunchy pecans and a drizzle of maple syrup, makes the perfect Thanksgiving side to serve alongside roast turkey, and pairs beautifully with River Stone’s Malbec Rosé for a fresh, fruity balance.


SERVINGS
6-8


TIME
1 hour, 5 minutes


DIFFICULTY
Easy


PAIRING
Malbec Rosé

INGREDIENTS

- 4 cups cubed yams (or substitute butternut squash, or a mix of both)
- ½ teaspoon vanilla extract
- 2 tablespoons butter
- ¼ cup milk
- ½ teaspoon salt (for boiling water)
- ½–¾ cup pecan halves
- 2–3 tablespoons maple syrup (or more to taste)

DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. Add the cubed yams and cook until tender, about 15–20 minutes. Drain well.
3. In the same pot or a mixing bowl, mash the cooked yams until smooth.
4. Stir in vanilla, butter, and milk until creamy. Adjust consistency with extra milk if desired.
5. Preheat oven to 350°F (175°C).
6. Lightly grease a medium-sized casserole dish.
7. Spread the yam mixture evenly into the dish.
8. Arrange pecan halves evenly across the top.
9. Drizzle generously with maple syrup.
10. Bake uncovered for 45 minutes, or until the top is lightly browned and the edges are bubbling.
11. Let cool slightly before serving. Best enjoyed warm as a Thanksgiving side dish.

Pair with River Stone Estate Winery’s 2024 Good Neighbours Malbec Rosé
Main course suggestion: Roast Turkey with Herb Gravy
Dessert suggestion: Pumpkin Pie with Whipped Cream