

Fire-baked Mashed Chipotle Yams **By Bob Blumer**

Ingredients

1 7-ounce can chipotles in adobo sauce
1 tablespoon butter, room temperature
1 tablespoon goat cheese
1 tablespoon maple syrup
2 medium yams, ideally the Garnett variety
Salt and freshly ground pepper to taste

Other Materials

Coals
Aluminum foil
Resealable plastic bag

Preparation

1. Before leaving home, transfer contents of can of chipotles into a blender or small food processor and purée. Reserve. In a medium bowl, add one tablespoon of chipotle purée, butter, goat cheese, maple syrup, and a pinch of salt and pepper. Blend thoroughly with a fork and refrigerate in a small resealable plastic bag.
2. Once on the trail, build your campfire and wrap each yam individually in 3 layers of aluminum foil. Crinkle foil so that there is some space between each layer. This will create a buffer between the yam and the fire.
3. At the campsite, place yams directly over the coals of a hot fire and cook for about 40 minutes, turning occasionally, or until yams are fully cooked. Remove yams from foil, set on their sides and slice 1/4-inch slits into the top of each yam. Add about 1 tablespoon of chipotle mixture to each yam and use a fork to mash it in its own skin. Serve as is.

Bob's Campfire Tip: Leftover chipotle purée is a perfect addition to a campfire chili! Because the recipe includes goat cheese and butter, it's best to enjoy this side dish on the first day of your trip.

Yield: 2 servings

Suggested Wine Pairing

These super-easy yams have a candied, buttery sweetness and a smoky hot finish. They'll be the jewel of any campfire meal when complemented with the round, soft tannins of the Redwood Creek 2006 Merlot. This versatile red accentuates the savory flavors of the chipotle and maple syrup in this recipe.