

Sweet Potato and Blue Cheese Dip

Ingredients

4 medium sweet potatoes (about 2½ lb.)
4½ oz. blue cheese, crumbled
3 oz. cream cheese
⅓ cup heavy cream
⅓ cup whole milk
1¼ tsp. freshly ground black pepper
2 tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt, plus more
Finely chopped chives (for serving)
1 8-oz. bag potato chips (such as Cape Cod)

Preparation

Step 1

Preheat oven to 375°. Using a fork, poke **4 medium sweet potatoes (about 2½ lb.)** in several places and arrange on a rimmed baking sheet. Bake until tender, about 1 hour. Remove from oven; let sit until cool enough to handle.

Step 2

Halve potatoes lengthwise and scoop flesh out of skins into a food processor or blender; discard skins. Add **4½ oz. blue cheese, crumbled, 3 oz. cream cheese, ⅓ cup heavy cream, ⅓ cup whole milk, 1¼ tsp. freshly ground black pepper, and 2 tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt** and process or blend until smooth. Taste dip and season with more salt if needed.

Step 3

Transfer dip to a small bowl and top with **finely chopped chives**. Serve on a platter with **one 8-oz. bag potato chips**.