



Sweet Potato Bisque

with Caramelized Apples & White Wine

Makes 16 servings ~ \$31.70 (\$1.98 per serving)

Ingredients

8 large sweet potatoes, preferably Garnet Yams	8 oz. of white wine
10 Tbsp. butter	1 gallon of chicken stock
8 Tbsp. pumpkin seed oil	3 sprigs thyme, fresh
1 leek, white only (sliced)	6 apples
1 white onion, small dice	1 Tbsp. black peppercorns
1 red onion, small dice	Salt and pepper to taste
6 garlic cloves, finely minced	12" cheesecloth

Directions

1. Preheat oven to 350° F. Bake the sweet potatoes for 45 minutes or until tender.
2. Remove and cool potatoes, peel and cut into large chunks, drizzle with pumpkin seed oil.
3. Heat butter in 2 gallon soup pot on medium heat. Add leeks, onions, and garlic.
4. Add the sweet potatoes and the chicken stock. Add sachet of thyme and peppercorns. Bring to a boil, then reduce to medium heat and simmer for 1/2 hour or until done.
5. Remove and discard the sachet. Season. Purée in blender. Pass through china cap. Return soup to a heavy bottom saucepot and bring to a boil. Add some chicken stock to thin to a proper consistency if needed.

Recipe courtesy of Anthony Damiano, SÛP Restaurant

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