

Anne's Sweet Potato Soup

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This recipe has become a family favorite on Thanksgiving. We used to be finished with Thanksgiving dinner in record time because everyone was so hungry by the time dinner was served. Now we start with a small bowl of Sweet Potato Soup, the edge is taken off everyone's appetite, and then we proceed to have a relaxing Thanksgiving dinner.

Recipe Ingredients:

- 1 stick of sweet butter
- 4 leeks, chopped(white part)
- ½ sweet onion chopped
- 6 cups of chicken stock
- 3 large sweet potatoes, peel & chop;
- 1 cup milk
- 1 cup heavy cream
- 1 lime; grated zest and juice
- Salt and freshly ground pepper

Recipe Instructions:

In a large stock pot, over medium heat melt the butter. Add the chopped leeks and onion & cook until soft and transparent.

Add the wine, stock, and sweet potatoes. Bring to a boil, simmer for 15 minutes or until the potatoes are soft and tender.

Stir in the lime zest and lime juice; add milk and cream, salt and pepper to taste. Slowly bring up the temperature but do not bring to a boil.

In batches, puree soup in a blender until smooth.

Garnish soup with lime wedges.

Recipe Notes:

If you would like to cut down on the saturated fats, use ½ stick of butter and use ¼ cup olive oil to sauté . Use Land of Lakes no fat Half and Half.

