

Sweet Potato Soup

Ingredients

½ lb bacon
½ onion, chopped
1 clove garlic, minced
4 cups chicken stock
6 cups sweet potatoes, peeled and cubed
½ tsp salt
½ tsp cinnamon
½ tsp nutmeg
2 Tbls maple syrup

Instructions

In a large stock pot cook, bacon until crispy. Set cooked bacon aside for later, crumble when cooled. Add onion and garlic to pot with bacon grease and cook for 5-10 min on med high heat, or until onions caramelize. Add chicken stock and sweet potatoes and bring to a boil, (if potatoes are not covered you can add extra chicken stock or water). Reduce heat to a simmer and cook for 20 min or until sweet potatoes are tender. Remove from heat and in batches puree soup in a blender or food processor. Return soup to stock pot and add salt, cinnamon, nutmeg, maple syrup and crumbled bacon. If soup is too thick add a little milk or cream to thin it out. Serve, makes 6-8 servings.