

# RECIPE



## "Leftover" Sweet Potato Bisque

### Ingredients

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 4 cups leftover roasted sweet potatoes
- 4 cups chicken broth
- 1 teaspoon salt
- 1/8 teaspoon white pepper
- 1/2 teaspoon dried thyme leaves
- 1 cup heavy cream
- 1 2" piece of ginger
- 4 tablespoons softened unsalted butter

Add butter and oil to a large saucepan over medium heat. Once the butter foams, add the onion and garlic and sauté until soft, about 4 - 5 minutes. Stir in the sweet potatoes and chicken stock. Simmer for 10-15 minutes until the potatoes are tender and breaking apart.

Lightly puree the potatoes using a standing blender (do in two batches if necessary) or an immersion blender (done right in the cooking pot). In either case use caution due to the heat of the liquid. Stir in the heavy cream, salt, pepper, and dried thyme and heat through. Garnish each serving with a pat of ginger butter.

Ginger Butter: using a spoon gently scrap off the skin of the ginger. This is the best way to remove the skin without losing too much of the ginger itself. Finely grate 1 1/2 teaspoons ginger, then add to the 4 tablespoons softened butter. Add dash of salt and freshly ground black pepper. Wrap in plastic wrap in a log. Refrigerate until ready to use. Serves 4-6 .

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