

ROASTED SWEET POTATO SOUP *with Apple, Cinnamon and Sage Croutons*

Serves 8

2 tablespoons	Butter
1 each	Sweet Onion, diced ½”
2 stalks	Celery, diced ½”
1 teaspoon	Garlic, chopped
2 teaspoon	Thyme, fresh, chopped
1 teaspoon	Sage, fresh, chopped
1 teaspoon	Mustard, Dry
2 each	Cinnamon Sticks
6 cups	Water, Chicken Stock or Vegetable Stock
1 cup	Apple Juice
6 each	Sweet Potatoes roasted (will yield approximately 2 cups puree)
¼ cup	Half and Half
To taste	Salt and Pepper

For the Garnish

1 teaspoon	Sage, fresh, chopped fine
¼ cup	Sour Cream
1 tablespoon	Apple Juice
¼ cup	Toasted Croutons with butter and sage

To prepare the Sweet Potatoes, Roast in a 375 degree oven for 45 minutes or until slightly soft. Cool to room temperature and scoop out the meat of the potato. Reserve until ready to use. (refrigerated).*

To prepare soup, heat butter in a 4-quart pot. Add the onions, garlic and celery cook over medium heat, stirring often, until translucent. Add the thyme, mustard and cinnamon sticks cook 1-2 minutes to release the flavors. Add the roasted Sweet Potato, apple juice and water or stock and simmer for 15 minutes. Add the half & half and season with salt and pepper to taste. Working in

batches, puree the soup in a blender until smooth. To garnish the soup mix the sour cream with the chopped sage and apple juice pour into a squeeze bottle, squeezed the mixture onto the soup in a design of your choice. Sprinkle with the toasted croutons and a fresh sage leaf.

JAMIE WEST ~ Executive Chef