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Silky Sweet Potato and Apple Bisque Recipe

Recipe from Christie December 2005 Supper Club

- 1 tablespoon canola oil
- 2 cups chopped onion
- 2 pounds sweet potatoes, peeled and cut into 1-inch cubes
- 2 Granny Smith apples, cored, peeled, cut into 1-inch cubes (about 12 ounces)
- 3 cups chicken or vegetable broth
- 3/4 cup apple juice
- 1 teaspoon EACH dried thyme and dried basil, crushed
- 1/4 teaspoon freshly ground black pepper

Directions: In a large saucepan heat the oil over medium-high heat. Add the onion and cook for about 3 minutes, stirring occasionally, until tender. Add remaining ingredients, cover partially and bring to a boil. Reduce heat and simmer for about 15 minutes, or until the potatoes are tender. Cool slightly. In the work bowl of a food processor, puree soup in several batches (depending on the size of your processor) until smooth. Return the soup to the pan, and heat until warmed through.