



Ma & Pa Roasted Sweet Potato Soup with Claudio Fracassi, the Singing Soup Guy!

Ingredients

- 6 Tbsp Unsalted Butter
- 4 Tbsp Extra Virgin Olive Oil
- 4 Cloves Fresh Chopped Garlic
- 2 Cups Fresh Chopped Onions
- 1 Cup Chopped Leeks (optional)
- ¼ Cup Green Onions (optional)
- 1 Cup Chopped Celery
- 6 Cups Sweet Potatoes (oven baked)
- 2 Cups Precooked Chopped Carrots
- 1 Cup Half & Half Cream
- 12 Cups Chicken Soup Broth (low sodium)
- Nutmeg to taste
- White Pepper to taste
- Fresh Basil or Pesto to taste (no pine nuts)
- Fresh or Dried Rosemary to taste
- ½ Cup Sweet Italian Vermouth or Sweet Sherry or Sweet White Wine

How to Make It

1. Melt butter and olive oil in a heavy sauce pan. Stir in fresh chopped garlic and sauté one minute, stirring frequently on low heat.
2. Add onions, leeks, green onions and celery. Sauté 4 to 5 minutes.
3. Add baked potatoes, precooked carrots and chicken soup broth stirring frequently on medium high heat. Bring to a boil. Reduce heat and let simmer for 10 minutes.
4. Using a hand blender, purée soup until smooth. Add cream, spices, vermouth (or sherry or white wine), and pesto to soup. Let simmer on low heat for 5 more minutes, stirring frequently or until ready to serve.
5. Garnish with fresh chopped parsley or fresh chopped basil.



Serves 8 to 10.

© Claudio Fracassi 2011