

Sweet Potato and Tasso Crème Soup (serves 5)

Soup:

- 1 Stick unsalted butter
- 3 Medium sweet potatoes, baked, skinned and mashed
- 2 Medium sweet onions, diced
- 2 Tablespoons minced garlic
- 2 Pounds finely diced tasso
- 2 Quarts poultry stock
- 2 Cups heavy cream
- 1 Cup hazelnut liquor
- $\frac{3}{4}$ Cup of Steen's Cane Soup
- $\frac{1}{2}$ Teaspoon cinnamon
- 1 Pinch nutmeg
- 1 Pinch allspice
- 1 Pinch clove
- Salt and pepper

Garnish:

- 1 Cup rinsed raw sweet potato
- 350-degree fryer oil
- toasted pecans
- confectioners sugar

In a medium soup pot melt one stick of butter. Add tasso and sauté for two minutes. Add onions and garlic and sauté for an additional two minutes. Remove from flame and add hazelnut liquor. Simmer for one minute and add Steen's Cane syrup. Let cook for one minute. Add poultry stock, sweet potatoes, cinnamon, nutmeg, allspice and clove. Lightly simmer for 10 minutes whisking occasionally. Add heavy cream and bring to a simmer for 5 minutes, then turn the flame to low. Add julienne-sliced sweet potatoes to 350 degree fryer oil for 30 seconds or until crisp. Remove and let drain on a paper towel. Ladle soup into five bowls. Garnish the center with sweet potatoes hay, toasted pecans and powdered sugar. Enjoy!

Compliments of: Dr. Catherine Hebert
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