

cranberries

Cranberry Sweet Potato Soup

(serves 6)

2	Tbsp	butter	1	cup	cranberries, fresh or frozen
1	cup	chopped onion	1	Tbsp	cinnamon
1		celery stick, chopped	1	tsp	nutmeg
1		large garlic clove, chopped	1	cup	heavy cream
1		large yam, peeled and chopped into 1" pieces			sour cream
4	cups	low-salt chicken broth			cranberries

Melt the butter in a large pot over medium-high heat. Add the onion and sauté 5 minutes. Add the celery and sauté 5 minutes. Add garlic and cook another 2 minutes. Add the yam, chicken broth, cranberries, cinnamon and nutmeg and bring to a boil. Reduce the heat to medium-low and simmer until the yams are tender (about 20 minutes).

Working in batches, puree the soup in a blender or processor until smooth. Return the soup to the pot. Add the cream and stir over medium – low heat until hot. Season to taste with salt and pepper.



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