

## Sweet Potato and Apple Bisque

This is a very easy recipe which showcases the richness of sweet potatoes and the sweetness of fall apples. Roasting the sweet potatoes in the oven helps intensify flavor. The addition of fresh ginger pairs well with the creaminess of the soup. Sweet potatoes can be used in sweet or savory applications so I would encourage you to try different recipes with this very versatile fall crop.

3 medium to large whole sweet potatoes, cut lengthwise in half (enough for 1 and ½ cups cooked pulp)  
1 tablespoon olive oil  
1/8 teaspoon garam masala\* + 1/8 teaspoon garam masala  
1 and ¾ cups vegetable stock  
2 cups milk  
1/2 teaspoon fresh grated and peeled ginger  
1 small can chipotle peppers in adobo sauce  
½ cup reserved apple cooking liquid  
1 teaspoon salt

3 medium fall apples, of the cooking or baking variety (enough for 1 cup cooked pulp)  
2 cinnamon sticks  
Juice from 1 lemon  
Water for cooking apples

1. Heat oven to 350'. Rub 1 tablespoon olive oil on the cut end of sweet potatoes and season with 1/8 teaspoon garam masala.
2. Place sweet potatoes face side down in an oven ware dish and place in oven. Roast for 45 minutes or until sweet potatoes are tender. Remove and let cool. Scoop out 1 and ½ cups sweet potato pulp.
3. While the sweet potatoes are roasting, cut the apples in half and remove the core. Put apples in a sauce pan with two cinnamon sticks, the juice of one lemon and enough water to cover the apples. Bring the apples to a simmer and cook for 45 minutes or until apples are tender. Remove apples and cool. Process cooked apples through a food mill to extract apple pulp. You will need 1 cup of milled apples for the recipe.
4. Place sweet potato pulp, apple pulp, 2 cups milk, 1 and ¾ cups vegetable stock, and ½ cup of the water that the apples were cooked in, into a blender or food processor. Process until smooth. Pour mixture into a sauce pan and slowly heat. Add ½ teaspoon of fresh grated ginger, 1/8 teaspoon garam masala, 1 teaspoon of adobo sauce (not the peppers, just the adobo sauce), 1 teaspoon salt.
5. Taste and adjust seasoning and texture if needed.

\*Garam masala is a blend of ground spices common in North Indian and other South Asian cuisines. It is used alone or with other seasonings. You could substitute by using a mixture of cinnamon and cloves.