

Curried Sweet Potato & Apple Soup



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

2T butter	6c sweet potatoes, peeled, diced	4c vegetable broth
1 1/2c leeks, sliced	3c apples, peeled, cored, diced	2c water
1T curry powder	1t cinnamon	salt and pepper
2 garlic cloves, finely minced	1/2t allspice	1/3c Asiago red pepper cheese, grated

Melt butter in large stock pot over medium heat and cook until it turns nut brown. Add leeks and curry and cook until leeks are slightly softened ~ about 2 minutes. Add garlic and sauté briefly. Add potatoes and apples and raise heat to medium~high. Cook, stirring until potatoes and apples begin to caramelize ~ about 5 minutes. Stir in cinnamon and allspice.

Add vegetable broth and water and mix well. Bring to a boil, reduce heat and simmer until potatoes and apples are fully cooked ~ 45 to 60 minutes.

Using an immersion blender, blend until mostly smooth but leaving some pieces for texture. Ladle into bowls and garnish with Asiago cheese.

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Debbie Spangler ~ Certified Personal Chef

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