



Sweet Potato Soup with Country Ham

Yield: 16 each- 9 oz portions

Ingredients:

- Sweet Potato Soup (yield 1 gallon)
 - 1 Yellow onion, diced
 - 1 Carrot, peeled and diced
 - ¼ cup Butter
 - 2 tsp Kosher salt
 - 2 Quarts Chicken stock
 - 5 lb. bag Reser's Mashed Sweet Potatoes ([71117.94504](#))
 - 1 ½ tsp Hot sauce
 - 1 lb Country ham, seared in cast iron pan and diced small
 - 4 oz Peanuts, dry roasted and crushed
- Roasted Peanut Crema (yield 2 cups)
 - ½ cup Peanuts, dry roasted
 - 1 ½ cup Sour cream
 - ½ tsp Kosher salt
 - 1 ½ Tbsp Apple cider vinegar

Directions:

1. In an 8-quart stockpot, melt the butter.
2. Add the onion, carrot and kosher salt and cook 4-5 minutes until softened, but not browned.
3. Add the Chicken stock and mashed sweet potatoes and whisk to combine.
4. Cook over medium heat, stirring often, until the vegetables are softened.
5. Season with hot sauce and puree with an immersion blender, keep warm.
6. For the peanut crema, combine all ingredients in a high-powered blender and blend 30-45 seconds until smooth.
7. To serve, place 8 oz of soup in a large soup bowl, garnish with 1 oz diced ham, drizzle of crema, and crushed peanuts.