



Sweet Potato Soup with Country Ham

Yield: 16 each 9 oz portions

Ingredients:

Sweet Potato Soup

- 1 Yellow onion, diced
- 1 Carrot, peeled and diced
- ¼ cup Butter
- 2 tsp Kosher salt
- 2 quarts Chicken stock
- 5 lbs 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

- ½ cup Peanuts, dry roasted
- 1 ½ cups Sour cream

Directions:

1. In an 8-quart stockpot, melt the butter.
2. Add the onion, carrot, and Kosher salt and cook for 4-5 minutes until softened, but not browned.
3. Add the chicken stock and Reser's Mashed Sweet Potatoes. Whisk to combine.
4. Cook over medium heat, stirring often, until the vegetables are softened.
5. Season with hot sauce and purée with an immersion blender and keep warm.
6. For the Roasted Peanut Crema, combine all ingredients in a high-powered blender and blend for 30-45 seconds until smooth.
7. To serve, place 8 oz of soup in a large soup bowl, garnish with 1 oz diced ham, a drizzle of crema, and crushed peanuts.