



Sweet Potato Cider Bisque with Grilled Apples

Yield: 15 each 12 oz soup appetizers

Ingredients:

- 5 lbs [Reser's® Special Request™ All Natural Mashed Sweet Potatoes](#) (71117.94504)
- ¼ cup Butter, unsalted
- 1 cup Yellow onion, diced
- ¼ cup AP flour
- 3 cup Apple cider
- 1 quart Vegetable stock
- 2 cup Heavy cream
- 4 tsp Kosher salt
- Grilled Gala apples for garnish
- Thyme leaves for garnish

Directions:

1. In an 8-quart stockpot, melt butter and add onion.
2. Cook the onion until softened without browning.
3. Add AP flour to make a roux, and cook without browning for one minute.
4. Add the Reser's Special Request All Natural Mashed Sweet Potatoes, apple cider, stock, and cream to roux and whisk to combine.
5. Cook over medium heat while stirring occasionally for 20-25 minutes to cook out flour.
6. Season bisque with kosher salt to taste.
7. Puree bisque base with immersion blender and strain with a chinois and keep warm.
8. To serve, place 12 oz of bisque and top with grilled apple slices and thyme leaves.