**Sweet Potato Soup**

**INGREDIENTS**
- 2 large sweet potatoes
- 1 cup chicken broth
- 1/4 cup orange juice
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 cup milk
- Chopped peanuts, if desired

**INSTRUCTIONS**

Heat enough water to cover sweet potatoes to boil in saucepan, add potatoes, cover and heat to boiling. Reduce heat and simmer 30-35 minutes. Drain and slip off skins.

Place potatoes in blender or food processor. Add 1/2 cup broth. Cover and blend until smooth.

Return blended mixture to saucepan. Stir in remaining broth, orange juice, salt and nutmeg. Cook over medium-high heat. Stir in milk. Continue to stir constantly until mixture is hot.

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