



**FRESH
CONNECT**
BUCKS COUNTY

recipe

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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