

# SWEET POTATO & TASSO SOUP

*Note: Serves 12*

## Ingredients

- 4 tablespoons of butter
- 1 cup diced onion
- 1/2 cup diced celery
- 1/2 cup diced bell pepper
- 1/4 cup minced garlic
- 2 quarts chicken stock
- 3 cups peeled sweet potatoes cut into 1/2 inch cubes
- 1/2 lb. of tasso cut into 1/2 inch cubes
- pinch cinnamon
- pinch nutmeg
- 1/2 cup chopped parsley
- 1 cup heavy whipping cream
- salt and pepper to taste

## Directions

*In a heavy bottom pot melt butter over medium-high heat. Add onions, celery, bell pepper, and garlic and sauté until the vegetables are translucent and tender. Add chicken broth and sweet potatoes and bring soup to a simmer. Cook for 15 minutes or until the sweet potatoes are fork tender. When sweet potatoes are tender, puree the mixture in batches in a food processor. Return to the pot and add tasso, cinnamon, nutmeg, and parsley. Simmer soup for 20 minutes to allow flavor to come together. Add more broth or water if necessary to make a velvety smooth consistency. Add heavy cream and season to taste with salt and pepper. Serve hot in soup bowls.*