

## Sweet Potato Soup (courtesy of Michelle Hand)

### Ingredients:

1 T oil  
1 t salt  
1 onion chopped  
1 1/2 lbs. sweet potatoes (about 2 medium potatoes) peeled and cubed  
1 t nutmeg  
1/2 t white or black pepper  
2 T brown sugar  
6 cups chicken broth  
sour cream  
cranberry sauce

### Directions:

1. Brown onions in oil over medium heat for 5 minutes.
2. Add salt, potatoes, nutmeg, pepper, brown sugar, and chicken broth, and bring to a boil.
3. Reduce to medium and simmer for 30 minutes.
4. Puree in food processor or blender in small batches.
5. Simmer pureed soup for another 20 minutes or more. (The longer you simmer, the thicker the soup will become)

### To serve:

Place one spoonful of sour cream and one spoonful of cranberry sauce at bottom of bowl. Pour soup over cream and sauce, and serve hot!