
Sweet Potato Bisque

From the Kitchen of Brett Broussard

1 pound sweet potatoes (cubed)
1/2 cup purple onions (diced)
1 tablespoon extra virgin olive oil
1 tablespoon butter
1 teaspoon salt
2 teaspoons fresh thyme
1 teaspoon cumin
3 cups chicken stock
1 teaspoon white pepper
1/2 teaspoon cayenne pepper
1/2 cup heavy cream

Preheat oven to 450 degrees. Prepare the sweet potatoes. Place sweet potatoe cubes and onions in a large bowl. Sprinkle with salt, thyme, and cumin. Toss so all pieces are well coated with olive oil and seasonings. Roast the sweet potatoes. Spread the sweet potatoes and shallots out on a foil or silicone lined baking sheet. Roast for 25 minutes or until cooked through and nicely caramelized and browned around the edges. Remove from oven. While the sweet potatoes are roasting, heat chicken stock in a saucepan on

the stovetop until steamy. Blend the sweet potatoes. Place the cooked sweet potatoes and shallots in a pot and add heavy cream. Puree until smooth. Serve. Taste for seasoning, add more salt and pepper to taste.
