



FARMERS MARKET

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Smoky Sweet Potato Soup –

3 tbl. extra-virgin olive oil
3 garlic cloves, minced
1 small leek, white and pale green parts only, thinly sliced and rinsed well
1 tart green apple, such as a Granny Smith, cored, peeled and cut into 1-inch chunks
1 celery stalk, thinly sliced
1 tsp. finely minced fresh ginger
2 pounds sweet potatoes, peeled and cut into 1-inch cubes
6 cups chicken stock
1 medium canned chipotle chile in adobo sauce
Coarse salt and freshly ground black pepper
½ cup of salted pepitas (hulled pumpkin seeds)

1. Heat oil in a large pot over medium heat. Cook garlic and leek until soft and translucent, about 4 minutes. Add apple, celery and ginger and cook for 3 minutes. Add sweet potatoes and stock and simmer until sweet potatoes are tender, about 15 minutes. Add chipotle chile.

2. Working in batches, transfer mixture to a blender and puree until smooth, transferring soup to a large bowl as you work. (For safety, remove cap from hole in lid and cover with a dish towel to prevent spattering.) Season with salt and pepper. Sprinkle with pepitas before serving.

Credit: Martha Stewart Living