



Sweet Potato and Bacon Bisque

Recipe by Ken Haedrich, Maple Syrup Cookbook



4 c. peeled/diced sweet potatoes

6 slices of bacon

1 ½ cups light cream or milk

1 tsp. salt, more as needed

Sour cream for serving, optional

4 c. water

1 small onion, minced

¼ c. pure NYS maple syrup

¼ tsp. ground cinnamon

Boil sweet potatoes in a large covered pot. Reduce heat, simmer 20 minutes until tender. Remove from heat (Do not drain.). Sauté bacon until crisp and blot. Reserve about 3 tbsp. of bacon fat, sauté onion for 5 minutes. Puree the potatoes and cooking water in a food processor or blender. Return to soup pot, stir in onion, cream, maple syrup, salt, cinnamon and crumbled bacon. Serve piping hot. Put a small dollop of sour cream in each bowl, if desired.