



CREAMY SMOKED SWEET POTATO SOUP

MAKES 6 TO 8 SERVINGS

Courtesy of Samantha Foglesong,
New Orleans, Louisiana

- 4 extra-large sweet potatoes (about 5 pounds)
- 4 cups seafood stock
- 2 cups heavy whipping cream
- $\frac{3}{4}$ teaspoon kosher salt, divided
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 pound fresh jumbo lump crabmeat, picked free of shells
- 1 tablespoon fresh lemon juice
- $\frac{1}{8}$ teaspoon crushed red pepper
- 2 tablespoons unsalted butter, melted
- 1 tablespoon thinly sliced chives

1. Prepare a smoker to 200°.
2. Smoke sweet potatoes 2½ to 3 hours. Let cool, and peel. In a large Dutch oven, combine sweet potatoes, stock, and cream. With an immersion blender, blend on high speed until smooth. Heat over medium heat, and add $\frac{1}{2}$ teaspoon salt, cinnamon, and nutmeg. Strain mixture through a fine-mesh sieve into a large bowl; discard solids.
3. In a medium bowl, combine crab, lemon juice, red pepper, remaining $\frac{1}{4}$ teaspoon salt, butter, and chives. Divide soup among bowls and top with crabmeat mixture.

Test Kitchen Tip

To keep your Louisiana sweet potatoes fresh longer, store them in a cool, dry place (ideally 50° to 60°). Refrigerating uncooked sweet potatoes will cause them to dry out.

