

# ROASTED SWEET POTATO & PEAR SOUP

## ROLLING IN THYME & DOUGH



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Laurie Baxter

333 W. Hwy 290  
Dripping Springs, TX 78620

[www.thymeanddough.com](http://www.thymeanddough.com)

512-894-0001



### INGREDIENTS:

- 9 pounds sweet potatoes
- 2 large onions, peeled, chunked
- 2-1/2 pounds very ripe pears, peeled, cored, chunked
- 1 Tbsp chopped rosemary
- 1/2 head garlic, peeled
- Olive oil
- 1-1/2 gallons veg broth
- 1/2 tsp cayenne
- 1-1/2 tsp curry powder
- 1 can coconut milk
- 2 tsp kosher salt (or to taste)
- 1/2 tsp black pepper (or to taste)

### DIRECTIONS:

Poke holes in sweet potatoes and roast at 400 degrees for 1-1/2 hours on parchment-lined sheet pans. Let cool, then peel. Cut into chunks. Meanwhile, toss onions, pears, rosemary & garlic with some olive oil & S&P. Roast 45 minutes on parchment-lined sheet pans.

Cover bottom of 5 gallon pot with olive oil. Sprinkle with cayenne & curry powder and bring to medium heat. Add sweet potatoes and onion mixture. Pour in 3 gallons veg broth, and stir up spices from bottom. Raise heat and bring broth to a boil. Reduce heat to a simmer, cook about 30 minutes, stirring occasionally. Turn off heat and stir in coconut milk. Puree in blender in batches (be careful - it's hot!). Season to taste with salt & pepper, and thin with additional veg broth if it's too thick.

Soup can be served hot or cold, garnished with a bit of sour cream, if you like. Soup freezes well. Without the sour cream, soup is vegan and gluten free.

NOTES: I make this soup in 4 gallon increments. For you all, I've cut the recipe in half – it'll make 2 gallons! I realize is still too much, but I was afraid to cut it down further without being able to taste and tweak it.