

Creamed Sweet Potato Soup

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1 h

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Sukkot

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (8)

Creamed Sweet Potato Soup

- 1 teaspoon lemon juice
- 6 ounces non - dairy creamer or sour cream
- 1 medium onion, chopped
- dash of pepper
- 1/2 teaspoon salt

2 bouillion cubes

2 medium sweet potatoes, cubed

4 cups water

Start Cooking

Creamed Sweet Potato Soup

1. In a 3 quart saucepan, dissolve bouillon in water. Add vegetables and bring to a boil.
2. Reduce heat and cook for 30 minutes. Puree.
3. Add creamer and seasoning. Mix well and serve.

Credits

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