



Subcontinent Sweet Potato Soup

2010 Sweet Rewards Recipe Contest – First Place, Appetizers

Ingredients:

- 1 lb. Louisiana shrimp, freshly peeled, reserve shells & heads
- 2 tbs butter
- 2 tbs flour
- 1 40 oz can of Bruce's Sweet Potatoes, drained
- 1 med onion
- 1 med bell pepper
- 2 stalks celery
- 2 cups shrimp stock
- 1 13.5 can of coconut milk
- 2 limes
- 3 bay leaves
- 1 tbs mild curry powder
- 2 tsp salt
- 1/2 tsp ground ginger
- 1/2 tsp cayenne pepper
- 1/2 tsp white pepper
- 1/4 tsp fresh ground nutmeg
- 1 tsp red pepper flakes
- 1 tbs creole seasoning

Instructions:

Peel and de-vein shrimp, season with creole seasoning and curry powder. Take reserved heads and shells, with onion root and top, celery bottoms and leaves, and pepper top with 1 tsp salt and boil in 2 quarts water for stock. Melt butter on medium high in 6 quart dutch oven, add diced onion, celery, and bell pepper with 1 tsp salt until soft. Add flour and stir until saturated and stir constantly for 1 to 2 minutes, add coconut milk after shaking vigorously. Stir until slightly thickened. Drain sweet potatoes and mash slightly, add to oven and stir until combined. Using a stick blender, blend until uniform and fairly smooth. Add 1 cup shrimp stock, and stir until slightly thinned. Add the zest of 1/2 lime, and the juice of 2 limes. Add bay leaves, ginger, nutmeg, pepper flakes, cayenne and white pepper, Add shrimp and turn heat down to simmer, cook for 5-7 minutes If thinner soup is desired, add more stock 1/2 cup at a time until proper consistency is achieved. Serve garnished with green onion and lime wedge.

Credits:

Drue Deshotels
New Orleans, LA