

Sweet Potato Soup Shooters with Marshmallow Cream

Food Network Magazine

1 shallot, chopped
1 tablespoon ginger, minced
2 tablespoons butter
1 sweet potato, peeled and diced
1/2 green apple, peeled and diced
1/2 teaspoon Madras curry powder
3 tablespoons maple syrup
2 1/2 cups water
salt (to taste)
pepper (to taste)
2 tablespoons marshmallow cream
2 tablespoons heavy cream
diced green apple (for garnish)

In a saucepan over medium-high heat, cook the shallot and ginger in the butter until softened, 3 minutes. Add the sweet potato, green apple, curry powder, maple syrup and 2-1/2 cups of water. Simmer until the sweet potato is tender, 15 to 20 minutes.

Place the mixture in a blender. Puree until smooth (thin with water, if needed). Season with salt and pepper.

Pour into 8 to 10 small glasses.

In a bowl, whisk the marshmallow cream and heavy cream. Drizzle over the soup. Top with more diced green apple.

Yield: 8 - 10 shooters

Per Serving (excluding unknown items): 699 Calories; 35g Fat (43.7% calories from fat); 4g Protein; 97g Carbohydrate; 6g Dietary Fiber; 103mg Cholesterol; 297mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 7 Fat; 3 1/2 Other Carbohydrates.