



Marketplace

Southern Sweet Potato and Toasted Pecan Soup

Yield: 20 - 8 oz. servings

Ingredients:

70 oz.	GFS Sweet Potato Soufflé Entrée, thawed
3 qts.	Water
4 oz.	GFS Pecan Pieces, toasted
4 flz.	Heavy Whipping Cream



Directions:

Place the thawed Sweet Potato Soufflé Entrée in a large stainless steel saucepan. Add water and pecan pieces. Whisk together until thoroughly combined. Heat over medium heat until boiling. Reduce heat and simmer for 2 minutes. Lightly beat the heavy whipping cream until soft peaks form. To serve, top with a small dollop of whipped cream and a toasted pecan.