



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Sweet Potato Pear Soup with Miso

24 Servings

Ingredients

8 pounds sweet potatoes
½ cup (1 stick) unsalted butter
2 tablespoons finely minced ginger
4 cups (about one-half #10 can) Pacific Northwest Canned Pears, halves or sliced, in juice, drained and juice reserved
½ cup white miso
¼ cup soy sauce
14 cups water
2 cups reserved pear juice
Salt and white pepper
2 cups cream

Method

Heat the oven to 400 degrees F with a rack in the middle. Pierce the potatoes all over with a fork and set on rimmed baking sheets. Bake until the potatoes are very soft and tender, about 1-½ hours. Remove from the oven and, when cool enough to handle, cut in half and scrape the pulp from the sweet potatoes into a large bowl. Discard the skins.

Heat the butter in a large pot large over medium heat. Add the ginger and sauté, stirring for 30 seconds or until fragrant. Add the pears and continue to cook until they caramelize lightly and begin to break down. Add the miso, soy sauce, 14 cups water and 2 cups of the reserved pear juice. Add the sweet potatoes and continue to simmer 5 minutes before removing from the heat to cool.

Purée the cooled down soup, with the cream, in batches in a blender or food processor, returning the purée to the pot after each batch. Season to taste with salt and pepper. (Alternately purée in the pot with an immersion blender) Season to taste with salt and pepper. Heat until the soup is hot, but not boiling. (The soup can be made ahead of time and refrigerated. Reheat slowly to serve.) If the soup is too thick, add a little more water or pear juice, according to taste.

Servings

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Nutrition

<i>Calories:</i>	263
<i>Total Fat:</i>	12g
<i>Saturated Fat:</i>	7g
<i>Cholesterol:</i>	33mg
<i>Sodium:</i>	490mg
<i>Carbohydrates:</i>	37g
<i>Fiber:</i>	6g
<i>Sugar:</i>	15g
<i>Protein:</i>	4g
<i>Calcium:</i>	78mg
<i>Iron:</i>	1mg