

# Sweet Potato Soup with #9

Create  
your own Beer Dinner  
at Home

## SHOPPING LIST:

4 pounds sweet potatoes  
2 (12-ounce) bottles Magic Hat #9  
2 1-inch pieces fresh ginger root  
1 quart whole milk (or soy or almond milk)  
ground allspice  
maple syrup or dark brown sugar  
salt and pepper  
hot sauce (optional)  
1/2 to 1 cup crème fraiche or heavy cream (optional)

## RECIPE:

4 pounds sweet potatoes, scrubbed (peeled, if desired) and cut into chunks  
2 (12-ounce) bottles Magic Hat #9  
2 (1-inch) pieces fresh ginger root, peeled  
1 quart whole milk (or soy or almond milk)  
1/2 teaspoon ground allspice  
2 tablespoons maple syrup or dark brown sugar  
2 teaspoons salt  
ground black pepper, to taste  
4 to 6 teaspoons hot sauce (optional)  
crème fraiche or heavy cream, for serving (optional)

Put the sweet potatoes and ginger in a large pot. Pour in the beer and add enough water to just cover the potatoes. Cover and bring to a boil. Lower heat and simmer until tender, 25 to 30 minutes. Drain, reserving the cooking liquid.

Heat the milk until hot but not boiling.

Put about half the sweet potatoes (and cooked ginger) in a food processor with about 1 and 1/2 cups of the cooking liquid and 2 cups hot milk. Puree until smooth. Pour back into the pot. Repeat with remaining sweet potatoes, remaining 2 cups milk, and about 1 and 1/2 cups cooking liquid. Add to the pot. Stir in the allspice and maple syrup (or brown sugar), salt, pepper to taste, and hot sauce (if using). Heat through. Add more cooking liquid as needed to reach desired consistency.

Serve immediately or cool, cover and refrigerate for up to 2 days. Reheat gently before serving. Ladle into individual bowls and swirl in a dollop of crème fraiche or heavy cream, if desired.

Yield: 8 to 10 servings

**TASTING NOTES:** The warm malt and fruit of #9 enhance the breadly sweetness of the sweet potatoes, while the beer's tart finish adds a clean edge that keeps this luxurious soup interesting.