Roasted Sweet Potato and Peanut Wonderbroth

Recipe by Chef Stella Dillard, *Dandelion Food & Goods*

Ingredients

½ cup peanuts
1.5 lb sweet potatoes, roasted
1 T neutral oil
1 large onion, diced
1 clove garlic, minced
1 T ginger
¼ C fermented pepper condiment (optional)
1.3 quarts veg stock
Salt and pepper to taste

Method

Preheat the oven to 350˚F. In a medium sized sautee pan over medium heat, roast peanuts for about 8 minutes, stirring once, until deep brown. Once the oven is preheated, on a parchment lined baking sheet, pour oil and a sprinkle of salt on sweet potatoes and roast for 30-45 minutes depending on the size of your sweet potatoes.
In a medium to large sized stock pot, sweat your onions, ginger, and garlic until fragrant and translucent. Add peanuts and veggie stock to cover and salt to season (~1/4 cup for single recipe). Simmer until peanuts are tender, about 2 hours. Meanwhile, you'll remove the sweet potatoes from the oven when you can easily pierce them with a knife. As soon as they are cool enough to handle, peel and cut them into 1" pieces. Stir sweet potato pieces into your stock pot.
Blend, taste and adjust seasoning as needed. Enjoy!