

## GOLDEN PEAR SOUP

Fresh pears and yams are puréed together and finished off with touches of cinnamon, white wine, and cream. This unusual soup is slightly sweet, slightly tart, and deeply soothing. It is easy to make, and it's hard to believe something that tastes this good can be born of such a low-keyed effort.

Steps 1 through 4 can be done ahead of time, and the purée can be refrigerated for a day or two before the finishing touches are added and the soup is heated and served.

*1½ lbs. yams or sweet potatoes (acorn or butternut squash may be substituted)*

*4 cups water*

*1 3-inch stick cinnamon*

*¼ teaspoon salt*

*3 large (average-person's-fist-sized) ripe pears (any kind but Bosc)*

*2 tablespoons butter*

*¼ cup plus 1 tablespoon dry white wine*

*⅓ cup half-and-half, light cream, or milk*

*a few dashes of ground white pepper*

- 1] Peel yams (or sweet potatoes or squash), and cut into small pieces. Place in a large saucepan with water, cinnamon stick, and salt. Bring to a boil, cover, and simmer until tender (about 15 minutes). Remove the cover and let it simmer an additional 5 minutes over medium heat. Remove and discard the cinnamon stick. Set aside.
- 2] Peel and core the pears, and cut them into thin slices.
- 3] In a heavy skillet, sauté pears in butter for about 5 minutes over medium heat, stirring frequently. Add ¼ cup wine, cover, and simmer 10 to 12 minutes more over medium heat.
- 4] Using a food processor with the steel blade or a blender, purée the yams in their water together with the pears au jus until smooth. (You may have to do this in several batches.) Transfer to a heavy kettle or Dutch oven.
- 5] Add the cream or milk and the additional tablespoon of wine. Sprinkle in the white pepper. Heat very gently just before serving. (Don't cook it or let it boil.)

Process using only about 1/2 the cooking water.

Add remainder later, as needed to achieve the desired thickness. **PREPARATION TIME: 50 MINUTES.**

**YIELD: 6 SERVINGS.**