

SWEET POTATO SAGE SOUP



- 1 large sweet potatoes
 - 4 large garlic cloves, minced
 - 1 c coconut milk
 - 1 T pure maple syrup
 - ¼ t ground cinnamon
 - 2 T fresh sage, coarsely chopped and divided
 - 1 not-chicken bouillon cube
 - 1 c water
 - Water to desired consistency start with 1 c slowly added
 - Salt to taste
- *Preheat oven to 425 degrees. Toss squash, oil, salt, garlic and sage in a large pyrex baking dish. Bake until light gold and tender about 40 minutes. Let cool.*

