

# Quick & Easy

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## THE COSTCO WAY

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### Sweet Potato Fritters

Makes 25 to 30 servings

#### Ingredients:

2 lbs (approximately 2-3) Nature's Pride Organic Sweet Potatoes, peeled  
½ cup flour  
4 tsp salt  
4 tsp black pepper  
1½ cups chives, thinly sliced and divided  
4 eggs, lightly whipped  
1 to 2 cups vegetable oil  
½ cup crème fraîche or sour cream

#### Instructions:

With the large holes of a grater, coarsely grate sweet potatoes. In a medium bowl, combine sweet potatoes, flour, salt, pepper, 1 cup chives and eggs. Let sit for 10 minutes. Using your hands, form mixture into 2-inch fritters resembling small pancakes.

In a 10-inch cast iron skillet, heat about 1 inch of oil to 350 F. Drop fritters into the oil. Fry for 3 minutes per side, or until golden brown. Add more oil to the skillet as needed to fry fritters in small batches. Maintain oil at 350 F for consistent cooking. Test by using a candy thermometer. Place fried fritters on a paper-towel-lined cookie sheet. Cool slightly. Serve with a dollop of crème fraîche or sour cream. Garnish with remaining ½ cup chives.

**Tip:** Cover in an airtight container and refrigerate or freeze for later use.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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### Sweet Potato Soup

Makes 4 to 6 servings as a main dish, or 8 as a starter

#### Ingredients:

4 Tbsp unsalted butter  
1 shallot, diced  
3 cups water  
2 lbs (approximately 2-3) Nature's Pride Organic Sweet Potatoes, sliced ½-inch thick  
1 large apple, peeled and chopped into medium pieces  
1½ Tbsp packed brown sugar  
1 tsp balsamic vinegar  
1 tsp salt  
¼ tsp pepper  
1 cup heavy cream  
1 tsp cinnamon  
⅔ cup sour cream  
3 Tbsp maple syrup

#### Instructions:

In a large saucepan, melt butter over medium. Add shallots. Saute until soft and brown. Add water. Bring to a simmer. Remove the saucepan from heat. Stir in sweet potatoes and apple. Let stand for 15 minutes. Add brown sugar, vinegar, salt and pepper. Bring to a simmer on medium-high. Reduce heat to medium-low. Cover. Cook for 10 to 15 minutes, or until sweet potatoes and apples are soft. Remove mixture from heat. Set aside to cool slightly before blending.

In small batches, carefully ladle soup into a blender. Blend until smooth. Pour soup into a saucepan. Bring to a simmer over medium. Add heavy cream and cinnamon. Stir. Cover. Remove from the stove. In a small bowl, combine sour cream and maple syrup. Serve soup warm with a dollop of sour cream and maple syrup mixture.

**Tip:** Thin soup by adding apple juice or water to desired consistency. Freeze for later use.

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