

CREAM OF PEANUT BUTTER SOUP

SOURCE: PRUDENTIAL'S LIFESTYLES COOKING (J James Redman, Seattle WA)

INGREDIENTS:

1/4 C butter
1 TBS onion, minced
1 TBS flour
1 C (smooth) peanut butter
1 qt chicken stock
1 tsp salt
1/4 tsp pepper
1 C heavy cream or half-and-half

optional (JWF):

1-2 celery stalk tops
1-2 tsp fresh lemon juice
3 TBS (finely) chopped dry-roasted peanuts
1/4 C chopped scallion greens

DIRECTIONS:

Melt butter - add onion - sauté till tender but not brown. Add flour & peanut butter - stir to a smooth paste - add chicken stock gradually - add seasonings & cook 20 minutes in top of double boiler, stirring constantly till it thickens. Strain & then add cream.

Options: add celery leaves near end of cooking - add lemon juice just before finishing cooking - garnish with peanuts & scallion greens.

Add peanut butter, cream, salt, pepper & pepper sauce - heat through (do NOT boil) - stir in lemon juice & ladle into serving bowls - garnish with peanuts & scallion greens.

Yield: 8 servings