

CREAMY PEANUT SOUP

SOURCE: NEW DOUBLEDAY COOKBOOK

INGREDIENTS:

2 TBS butter
2 TBS flour
1 tsp salt
1/4 tsp cayenne pepper
1 pinch nutmeg
1 pt milk
1 pt light cream
1 C (smooth/creamy) peanut butter
1/4 C tawny port or dry sherry

DIRECTIONS:

Melt butter in large saucepan over medium heat. Blend in flour salt, cayenne pepper, nutmeg - then add milk & cream - continue cooking, stirring constantly, till thickened & smooth. Add peanut butter & continue stirring till peanut butter melts. Mix in port or sherry and serve.

Yield: 6 servings

(510 calories; 75mg cholesterol; 735mg sodium)