

GEORGIA PEANUT SOUP

SOURCE: JOY OF COOKING: ALL ABOUT SOUPS & STEWS

(If saving, use less ground red pepper & hot pepper sauce)

INGREDIENTS:

2 TBS unsalted butter
1 TBS vegetable oil
1 small onion, chopped
2 medium celery stalks, chopped
2 TBS all-purpose flour
4 C chicken stock
1 C unsalted smooth peanut butter
1/4 C heavy cream or half-and-half
1 1/2 tsp salt
1 tsp ground red pepper
1 tsp hot red pepper sauce
2 tsp fresh lemon juice
3 TBS (finely) chopped dry-roasted peanuts
1/4 C chopped scallion greens

DIRECTIONS:

In soup pot, combine butter & vegetable oil - heat (over medium heat) till butter melts. Add onion & celery - cook 5-10 minutes, stirring, till tender. Stir in flour - reduce heat to low & cook 5 minutes more, stirring. Then stir in chicken stock & simmer, stirring often, till soup begins to thicken (about 5 more minutes).

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: about 4 cups