

# Peanut Soup

## Ingredients

- **¼ cup (½ stick)** butter
- **1 medium** onion, finely chopped
- **2 sticks** celery, finely chopped
- **3 tablespoons** flour
- **8 cups** chicken stock (reduced sodium)
- **2 cups** creamy peanut butter
- **1 ¾ cups** light cream or half-and-half
- Finely chopped peanuts for garnish



## Instructions

1. Melt butter in a soup pot over medium heat. Add onion and celery and cook until softened, stirring often, 3-5 minutes.
2. Stir in flour and cook 2 more minutes.
3. Pour in the chicken stock. Increase heat to high and bring to a boil, stirring constantly. Reduce heat back to medium and cook, stirring often, about 15 minutes or until it begins to thicken.
4. Pour through a strainer into another large bowl or pot, pushing on the vegetables to get as much flavor from them as possible. (As an alternative, you could put the soup into a blender to get rid of any chunks.) Discard any remaining chunks. Return soup to pot.
5. Whisk peanut butter and cream into soup. Warm over low heat for about 5 minutes, but do not boil. Serve warm, garnish with peanuts.