



CREAM OF PEANUT BUTTER SOUP

- 1/4 Cup Butter
- 1 Tablespoon Minced Onion
- 1 Tablespoon Flour
- 1 Cup Peanut Butter
- 1 Quart Chicken Stock
- Dash Pepper
- 1 Teaspoon Salt
- 1 Cup Cream

DIRECTIONS

1. Melt butter, add onion and simmer until tender but not browned.
2. Add flour and peanut butter and stir to a smooth paste.
3. Add stock gradually, season and cook for 20 minutes in a double broiler, stirring constantly until thickened.
4. Strain and add cream.