

West African Peanut Chicken Soup
From the Kitchen of: Leslie Berson

Serves: 8 to 10

Ingredients:

2 medium onions, chopped
2 large red or green peppers, chopped
3 – 4 cloves garlic, mashed
2 tablespoons oil
1 can (28 ounces) tomatoes, coarsley chopped
8 cups chicken stock
¼ teaspoon black pepper
¼ teaspoon crushed hot red peppers
½ cup rice
1 to 1 ½ cups cooked chicken, chopped
2/3 cup peanut butter

Directions:

In a large pot, saute onions, peppers and garlic in oil over moderate to high heat until onions just begin to brown. Add tomatoes, chicken stock, black pepper and hot peppers and simmer, uncovered, over low heat for about one hour. Add rice and chicken, and simmer for about 10 to 15 minutes or until rice is tender. Add peanut butter, and mix or whisk until it is completely dissolved and smooth. Heat to a simmer and serve.