

Peanut Soup

The chili oil really gives this soup an extra dimension. The original recipe is from Circa 1886 restaurant as written in The Charleston Chef's Table. I use Better than Bullion vegetarian non-chicken stock to make this dish vegetarian.



Ingredients:

- 1 Tbsp. vegetable oil
- 3 stalks of celery (1 cup diced)
- 1 small onion (1 cup diced)
- 1 1/4 cup dry roasted peanuts (divided)
- 3 Tbsp. soy sauce
- 3 Tbsp. rice wine vinegar
- 1 Tbsp. Tabasco sauce
- 2 Qt. water
- 8 tsp. Better than Bullion no-chicken stock
- 1 cup peanut butter
- 1 Tbsp. Chili oil for garnish

Equipment:

- Soup pot
- Strainer

Peanut Soup:

☑	Directions	Time (min)
	Dice celery and onion, one cup each	5
	Course chop 1/4 cup of peanuts and set aside for use as a garnish.	1
	Heat 2 quarts of water to boiling and then add 8 tsp. (2 Tbsp. + 2 tsp.) bullion concentrate	5
	Heat 1 Tbsp. vegetable oil in a soup pot over medium heat	1
	Sauté celery and onions until translucent	4
	Add 1 cup peanuts and cook to soften	4
	Add 3 Tbsp. soy sauce, 3 Tbsp. rice vinegar, 1 Tbsp. Tabasco sauce, and 2 qt. stock. Simmer.	30
	Strain the soup. Reserve both liquids and solids	1
	In a blender, add enough liquid to cover the solids and puree.	2
	Add about a pint of the liquid to the blender and combine.	1
	Return pureed solids and remaining liquids to the soup pot	2
	Add 1 cup peanut butter and whisk together. Bring to a simmer.	1
	Garnish with chopped peanuts and a few drops of chili oil	2
	Total	58