



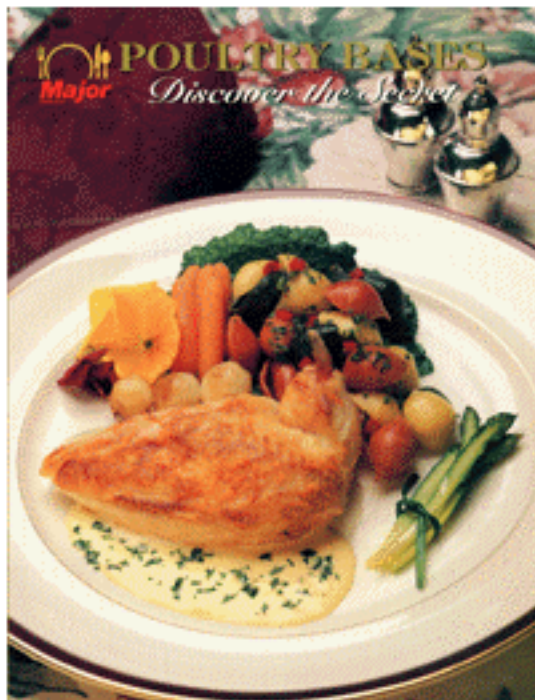
Recipe Database

Peanut Butter Soup

Yield: 5 Quarts

Portions: 20

Ingredients	Quantity	Directions
Bacon, diced	4 oz.	Render bacon until limp. Add celery, onions, and peppers and saute' until onions are opaque.
Celery, diced	4 oz.	
Onions, chopped	4 oz.	
Peppers, diced	4 oz.	
Butter	2 oz.	In a separate sauce pan melt butter. Add flour until blended. Cook on medium heat for five minutes.
Flour	2 oz.	
Water	4 qts.	Add water and chicken base to sauteed vegetables. Using a wire whip blend in the butter-flour mixture (roux). Cook on medium heat.
MAJOR CHICKEN BASE	4 oz.	
Peanut Butter	16 oz.	Mix in peanut butter and sugar and simmer for five minutes over low heat.
Sugar	1 tbl.	
Light Cream	1 qt.	Remove from heat and stir in cream. Garnish with peanuts and parsley.
Peanuts, chopped	1 cup	
Parsley, chopped	1 cup	



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