



The Original African Peanut Soup

This often-copied-never-duplicated recipe was created in the fall of 1985 to compliment the movie playing across the street "Out of Africa". The ginger root, chilis, and garlic give it a distinctive, spicy taste which some people call "addictive". This recipe has appeared in other cookbooks, including the Colophon's Best Recipes.

Blend in food processor
to create soup base:

- 1 oz Fresh Ginger Root, scrubbed and diced
- 2 Cloves Garlic
- 1 tsp Crushed Chili Peppers
- 3 1/4 cups Diced Tomatoes, canned or fresh
- 1 3/4 cups Dry Roasted Unsalted Peanuts
- 1 small Onion, chopped

Place soup base in Pot
Add the following
Cook to 165 degrees:

- 1 1/2 cup Chicken Stock
- 3 cups Water

Make a Roux paste
Add to thicken:

- 1/4 cup Melted Butter
- 1/4 cup Flour

Finally Add:

- 2 cups Diced Tomatoes, canned or fresh
- 1/2 lb Cooked and cubed Turkey or Chicken

Hints: Whisk warm Roux into soup and simmer to thicken. Add final tomatoes to thin and add chunkiness to soup. Thin with water to desired consistency. (For vegetarian version, leave out the turkey and use vegetable stock instead of chicken stock. Garnish with Peanuts. Serves 6-8 people.