

Ground Nut Soup – Georgina Obeng

Serves 6.

6 pcs chicken, with bones

Season All seasoned salt

1 large red onion, cut in chunks

6 cloves garlic, cut in half

1 large tomato, cut in chunks

1 pc fresh ginger (about 1 tablespoon), peeled and cut in small pieces

$\frac{3}{4}$ 6oz can of tomato paste (for color)

10 oz peanut butter

Water or broth

1 hot pepper, like jalapeno (optional)

1. Pull skin off pieces of chicken and trim off most of the fat. Place whole chicken pieces in a large soup pot. Sprinkle the chicken liberally with the Season All; the chicken should be well covered.
2. Cook until the chicken is just done, not too long. Remove chicken to a bowl. Pour sauce into another pan and add water to this until mixture is of soup consistency.
3. In a blender or food processor, place the onion, garlic cloves, tomato and ginger and process until the mixture is a puree. Pour the puree into the soup pot over the top of the chicken. Add the tomato paste and peanut butter and turn on the heat. Stir to mix and bring the mixture to a boil, stirring occasionally.
4. Add some water to the bowl of chicken pieces. Remove chicken pieces from bowl, reserving the sauce in bowl. Add reserved sauce to pan of sauce. Let the sauce mixture boil till all the foam goes away (do NOT skim the foam off); this may take a couple of hours. Stir mixture occasionally to prevent sticking. Once foam has almost gone away, add the pieces of chicken to the sauce and cook till the foam has entirely disappeared.
5. Serve in soup bowls with at least one piece of chicken in each bowl.

Note: If you want a more spicy soup, add a jalapeno pepper or some other pepper to the mixture in the food processor to be pureed with it.