

AFRICAN PEANUT SOUP

12 MED ONIONS, CHOPPED
6 BELL PEPPERS, CHOPPED
6 T OLIVE OIL
20 CLOVES GARLIC, MINCED
4 #10 CANS TOMATOES, CHOPPED
12 QTS CHICKEN STOCK
1-1/2 TSP PEPPER
1-1/2 TSP CRUSHED RED CHILI PEPPERS
3 CUPS RICE
6 - 9 CUPS COOKED CHICKEN, OPTIONAL
4 CUPS PEANUT BUTTER

SAUTE ONIONS, PEPPERS AND GARLIC IN OIL UNTIL JUST BEGINNING TO BROWN. ADD ALL OTHER INGREDIENTS EXCEPT RICE, CHICKEN AND PEANUT BUTTER. ADD RICE AND CHICKEN AND SIMMER FOR 10-15 MINUTES UNTIL RICE IS TENDER. ADD PEANUT BUTTER AND MIX UNTIL IT IS COMPLETELY DISSOLVED AND SMOOTH. GARNISH WITH GREEN ONIONS.

MAKES 60 SERVINGS