

Cream of Peanut Soup



National
Railroad
Museum

A recipe from the *Atlantic Coast Line Dining Car Cookbook*.

Use one gallon of strong veal, chicken or turkey stock, three pounds of peanut butter, working the peanut butter into a light roux in sauté pan. Add to stock and let simmer gently for one hour. Before serving add a little hot cream, to be mixed thoroughly with the soup. This soup must not, under any circumstances, be carried over from one meal to another, but must be made up freshly for each meal.

