Colonial Peanut Soup with Cocoa Brown Butter

Recipe by Colonial Williamsburg and Tracy Wood Anderson

For Soup

¼ cup butter
1 onion, diced
2 celery stalks, chopped
3 tbsp. flour
8 cups chicken stock
1 – 16oz. jar, smooth, natural, peanut butter
½ cup half & half
salt & pepper

For Cocoa Brown Butter

1 stick butter
1 tbsp. cocoa powder
¼ tsp. ground thyme

For the Soup

In a large pot, melt the butter over medium heat. Add the onion and celery, and cook until softened, about 5 minutes. Stir in flour and cook 2 minutes longer, stirring often. Add chicken stock, stirring constantly. Increase heat to bring to a boil, then reduce heat to medium and cook until thickened, about 15 minutes.

For the Cocoa Brown Butter

Put butter in a small pan and heat over medium-low heat until it is brown. Stir in cocoa butter and time.

Serve soup in a bowl with a drizzle/swirl of the Cocoa Brown Butter.

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