Peanut Soup

3 C. Chicken Broth
¼ C. celery, chopped
1 onion, small, chopped
1 C. milk
¼ C. Flour
½ C. peanut butter, smooth

2 Tbs. butter ¹⁄₄ tsp salt ¹⁄₄ C. peanuts, chopped Parsley, for garnish 1 C. water

Combine stock, celery, salt, and onion and cook 2 to 3 hours on low heat. Combine milk, water, and flour with peanut butter. Add to stock and cook on high for 15 minutes. Stir with wire whisk until smooth. Sprinkle with chopped peanuts and parsley. Serves 4.