



Thai PB&J Soup

A twist to a traditional standard. The taste of peanut butter combines with spicy Thai chili. Perfect for a light meal, a soup and salad entrée, or as a starter dish.

Yield: 28 1-cup servings

INGREDIENTS

1 gal	Hot water (180°-190°F)	1 bag	Foothill Farms® Cream Soup Base (either #096 or #067)
4 c	Peanut butter, extra crunchy	8 c	Coconut milk
1/2 gal	Hot water (180°-190°F)	1 bag	Foothill Farms® Sweet Thai Chili Sauce Mix (#V442)
2/3 c	Chopped fresh cilantro		Crushed red pepper flakes (optional)

INSTRUCTIONS

1. In a stockpot, add one gallon of hot water. Add contents of Cream Soup Base (28 oz) into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.
2. Add peanut butter and coconut milk. Whisk to combine. Reserve hot (never boil).
3. Pour 1/2 gallon hot water into mixing container. Pour contents of Sauce Mix (14.1 oz) into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.
4. Add 1 3/4 c of Sweet Thai Chili Sauce and optional red pepper (for additional heat) to soup and stir. Cover and refrigerate remaining sauce for other menu uses.
5. For each order, ladle 8 oz of hot soup into a soup bowl. Garnish with 1 Tbsp drizzle of Sweet Thai Chili Sauce and 1 tsp of cilantro.