

Tomato and Peanut Butter Bouillon

Yields 15 Servings

Ingredients

- 4 Cups Tomato Juice
- 1 tsp Worcestershire Sauce
- 32 oz Beef Bouillon
- 1/2 Cup Sherry
- 1 Tbls Lemon Juice
- 2 Cups Peanut Butter, Smooth

Instructions

- Combine and warm all ingredients but the sherry in a saucepan.
- Blend thoroughly.
- Once thoroughly blended, cook slowly for about 30 minutes, stirring frequently.
- Stir in the sherry and serve.

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