**Peanut Chicken Stew**  
*Serves: 8 to 10*

*Recipe from Soul Food Love by Alice Randall and Caroline Randall Williams*

3 cups chopped cooked chicken  
1 ½ cups natural peanut butter  
1 (28-ounce) can diced tomatoes, drained, or 3 ½ cups diced fresh tomatoes  
1 tablespoon curry powder  
1 teaspoon cayenne pepper  
1 quart Sweet Potato Broth (recipe follows)  
Salt  
½ cup chopped roasted unsalted peanuts  

Put the chicken, peanut butter, tomatoes, curry powder, and cayenne in a medium pot and pour in the sweet potato broth. Season with salt to taste. Simmer over medium heat until the peanut butter is completely blended and the stew has a thick, even consistency, 20 minutes.

Ladle the stew into bowls and serve, sprinkling the chopped nuts over the top as a garnish.

**Sweet Potato Broth**  
*Makes 1 quart*

1 medium onion, sliced  
3 celery stalks, chopped  
Olive oil  
1 large sweet potato  
5 whole cloves  
Salt and pepper

In a large stockpot, sauté the onion, celery, and carrot in a tablespoon or so of olive oil—just enough to cover the bottom of your pot—over low heat. Meanwhile, peel and quarter the sweet potato. When the onion has softened, after about 8 minutes, add the sweet potato to the pot along with 6 cups of water, the cloves, and a little salt and pepper. Bring to a boil, then lower the heat and simmer until the sweet potato is completely soft, about 30 minutes.

Fish out the cloves, then puree the mixture in a blender or food processor, or if you’re working without fancy tools, by mashing the sweet potato into the side of the pot with a wooden spoon and stirring. If not using immediately, let cool, then cover and refrigerate for up to 5 days or freeze for up to 2 months.