

## Chinese Sweet Peanut Soup

<http://userealbutter.com/2012/06/25/chinese-sweet-peanut-soup-recipe/>  
from [Nyonya Food](#)

12 oz. peanuts, shelled  
8 cups water  
1/2 cup sugar  
4 tbsps coconut milk

Soak the peanuts in a large bowl of water overnight and make sure none are sticking out of the water. If there are skins on the peanuts, they will come off after soaking them. When done soaking, rinse the peanuts and drain all of the excess water off. Place the peanuts in a pressure cooker and add the 8 cups of water. Pressure cook the peanuts and on high heat for 15 minutes. Reduce the heat to medium and cook for 30-40 additional minutes. Remove from heat and let the pressure cooker cool naturally (natural release). Remove the lid of the pressure cooker and heat the soup over medium heat. Add sugar to taste. The peanuts should be completely soft after all of that time in the pressure cooker. If they aren't, let them boil until they reach a creamy fall-apart texture. Add coconut milk and let the soup return to a boil for a minute. Remove from heat. You can either serve it hot or let it cool and serve it chilled. Serves 6-8.