



## *Hunt Country Jerk Chicken Soup*

Inspired by Laurie Feder of Austin, Texas.

Make about 4 servings.

- 2 T. Olive oil
- ¼ c. Spanish onion, diced
- ½ c. Red sweet peppers, diced
- ½ c. Yellow sweet peppers, diced
- 1 lb. Raw chicken meat roasted, boned and shredded
- 2 t. Caribbean Jerk seasoning
- ½ c. Chicken broth
- 1½ c. Water
- ½ c. Hunt Country **Cream Sherry**
- ½ c. *Naples Valley* (or equivalent) Hot or Mild Party Sauce
- 1 c. Frozen whole kernel corn
- ½ c. Peanut butter
- to taste Hot sauce and salt
- Toasted flake coconut

1. In a 4-quart saucepan, sauté the onions and peppers in the olive oil until they are translucent.
2. Add the chicken, jerk seasoning, broth, water, and sherry, and bring to a boil
3. Add the corn, reduce the heat, and simmer for about 45 minutes.
4. Stir in the peanut butter and party sauce. Simmer another 15 minutes.
5. Serve garnished with the coconut, your favorite bread, and well-chilled Hunt Country **Cayuga White** or **Vignoles**.