

CHICKEN MOAMBE

Chicken Moambe has been called the "National Dish of the Congo." There are many different variations of the dish. This recipe is easy to double or triple as needed. If you use chicken drumettes instead of a whole chicken, this recipe becomes an inexpensive buffet dish.

- *2 (3-pound) chickens, disjointed*
- *2 teaspoons salt*
- *1 teaspoon ground red pepper*
- *3 tablespoons butter*
- *2 yellow onions, minced*
- *½ teaspoon nutmeg*
- *2½ cups tomato sauce*
- *1 cup peanut butter*

1. Season the chicken with the salt and the ground red pepper. Place the seasoned chicken pieces in a large pot. Cover the pieces with water, bring to a boil, cover, reduce heat to a simmer and cook until tender, 45 minutes to 1 hour.
2. Melt the butter in a large saucepan. Add the onions and sauté until golden brown, about 5 minutes. Add the tomato sauce and nutmeg and simmer uncovered for about 5 minutes. Remove a cup of the tomato sauce and reserve.
3. Add the chicken and simmer over low heat, covered, for about 5 minutes.
4. In a medium bowl, combine the reserved tomato sauce with the peanut butter until smooth and slightly liquified. Add the peanut butter mixture to the pan to thicken the sauce and simmer uncovered for another 10 minutes.

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