

BLACK BEAN SOUP

Pam's Black Bean Soup Recipe

INGREDIENTS

3-4 cans black beans, or
1 lb. dry black beans
1 can garbanzo or navy
beans
2 tablespoons bacon
bits
1 lb. smoked sausage,
diced
1 - 12-16 oz. container of
salsa, mild or medium
1 tablespoon beef base
or 2 cubes beef bullion
about 1/2 cup red wine
1 large onion, diced
3 cloves garlic, peeled
1 tablespoon olive oil
12-16 oz. water

DIRECTIONS

1. Rinse beans (or soak if using dried beans) well and allow to drain.
2. Saute onion in olive oil until beginning to brown; stir in sausage and bacon and brown. Stir in beans, salsa and garlic cloves; add water, wine and bullion.
3. Bring to simmer, and continue to simmer for about 30-45 minutes, until garlic is soft and liquid is reduced and thickened.
4. Mash garlic and return to pot.
5. Serve with cheese, sour cream, or additional chopped bacon and good bread.

NOTES

If using dried beans, cook time will be longer.