

Black Bean Soup - adapted from a friend's recipe

- 2 oz. of bacon (this is about 2 slices, generally)
- 1 medium onion, chopped
- 4 stalks celery, chopped
- 4 medium carrots, chopped
- 4 cloves garlic, crushed
- 2 teaspoons cumin
- 6 cans black beans, rinsed and drained
- 6 cups chicken broth
- 6 Tablespoons cilantro chopped
- 1 cup smoked pork chops, chopped
- 2 Tablespoons tomato paste
- 2 Tablespoons lime juice
- ½ teaspoon cayenne

Sauté the bacon in a large pot until it starts turning golden. Add onion, celery, carrots, garlic, and cumin. Sauté until the vegetables are soft.

Transfer to a food processor and add 4 cans of drained beans. (Or use an immersion blender right in the pot. If you use an immersion blender, add 2 cups of the chicken stock to facilitate blending.)

Add remaining beans, remaining chicken broth, cilantro, smoked pork chops, tomato paste, lime juice, and cayenne.

Allow to cook to serving temperature.

Serve with crunchy bread, and more cilantro and lime juice.

Yum!

(This soup freezes very well which is a good thing since this recipe makes enough for at least two dinners. We usually put some in individual serving freezer cartons for lunches.)