

BLACK BEAN SOUP

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

8 C water
2 C dried black beans
4 cloves garlic, minced
1 tsp salt
1/2 C chopped yellow onion
3 whole CLOVES (this recipe's secret)
1/2 tsp cumin
1/2 TBS dried CRUSHED RED CHILI PEPPERS (another of this recipe's secrets)
JUICE OF 1 LIME (another of this recipe's secrets)
1/4 C RUM, light or dark (another of this recipe's secrets)
3/4 lb cooked ham, diced
1 Ham bone, if available
1/2 C grated Jack Cheese
Green onions, minced (for garnish)

DIRECTIONS:

Clean beans, rinsing & sorting out bad ones - soak over night in enough water to cover OR simmer 2 hours OR bring to boil in large pot & turn off heat - allow to sit, covered, 1 hour. Drain beans, rinse & drain again. Beans should be in large saucepan or stockpot for this recipe. Add 8 C water, ham & bone, garlic, onion, salt, CLOVES, cumin, CRUSHED CHILI PEPPERS & LIMEJUICE. Bring to boil - reduce heat & simmer 2 - 2 1/2 hours or till beans are tender & soup is thick. Taste & adjust seasonings, if needed. Add RUM & stir. To serve, remove bone & spoon into bowls with grated Jack cheese & minced green onions.

[Note: sometimes black bean soup is served with onions &/or sherry - I don't know if that will work with this recipe, but it's worth considering! JWF]