

FIVE BEAN SOUP (for 6-8)

Source: Lee Bailey's Soup Meals

INGREDIENTS:

1/2 C dried black beans	1/2 C dried red kidney beans
1/2 C dried white (navy) beans	1/2 C dried baby lima beans
3/4 lb andouille (spicy New Orleans) sausage	
1 medium smoked ham hock (about 10 oz)	4 C water
1 large carrot, unpeeled/broken into several pieces	
3 large sprigs parsley	1/4 C olive oil
1 very large onion (about 1/4 lb), coarsely chopped	
2 large garlic cloves, finely chopped	1 large bay leaf
2 /12 tsp salt	2 tsp paprika
2 tsp ground cumin	2 tsp chili powder
1 tsp black pepper	1/2 tsp ground cinnamon
2 C chopped canned whole tomatoes in paste	
2 C beef stock	1 tsp red wine vinegar

DIRECTIONS:

Place all beans except baby limas in bowl & cover with water. Soak overnight OR simmer 2 hours OR bring to boil in large pot & turn off heat - let sit, covered, 1 hour. Soak limas separately. Cover sausage & ham hock with water & bring to boil - add carrots, celery & parsley - turn down to simmer & cook 1 hour, removing sausage after about 15 minutes - set aside.

Sauté onions in olive oil till wilted & brown (about 5 minutes) - add garlic & set aside. Drain & degrease liquid in which sausage & ham hock were cooked - discard vegetables & remove any meat from hock. Chop coarsely - discard skin & bones. Drain mixed beans & place in large pot - measure degreased liquid & add enough water to make 4 C -pour over beans & bring to boil - add onion-garlic mixture & turn heat down to simmer - add spices & simmer till almost tender (1 1/2 - 2 hours). Add chopped tomatoes & beef stock to pot - when simmering, add baby limas - simmer till just cooked (about 30 minutes). Cut sausage into 1/4" rings & add to soup along with ham & vinegar. Simmer another few minutes.