

## Southwestern Vegetarian Black Bean Soup

- 1 # dried black beans
- 1/2 c H<sub>2</sub>O
- 1/2 oz. dried chipotle chil (2 lg chilis)
- 2 TBSP veg. oil
- 1 1/2 c chopped onion
- 3/4 c. chopped carrot
- 3/4 c. chopped celery
- 3/4 c green bell pepper } chopped
- 3/4 c red bell pepper }
- 2 garlic cloves - minced
- 3 1/2 c veg broth
- 1 c. dry sherry
- 2 TBSP ground cumin
- 1 TBSP chili powder
- 1 TBSP dried oregano
- 2 TBSP honey
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/8 tsp pepper
- 2 cans (14.5 oz) cans diced tomatoes, undrained

Sort & wash beans; place in lg pot. Cover w H<sub>2</sub>O 2" above beans; bring to gentle boil, cook 2 min. Remove from heat; cover let

stand 1 hour. Drain beans; set aside.

Combine  $\frac{1}{2}$  c  $H_2O$  & chili in sm saucepan bring to boil. Remove from heat; cover let stand 10 min <sup>OR</sup> until chili is softened. Place  $H_2O$  & chili in food processor, process until smooth - Set aside.

Sauté veg (onion through garlic) in sm. batches approx 7-10 min. Add to stock pot. Add beans 2-3 TBSP chili puree, broth and remaining ingredients through to tomatoes; bring to boil. Lower simmer 1<sup>o</sup> hour

Remove ~ 4 cups of beans & use  $\bar{c}$  slotted spoon SET ASIDE. Process remaining soup.

Serve  $\bar{c}$  sour cream & cilantro