

Dave's Black Bean Soup

/DVP

12/25/2009

- 1 med-large onion, finely chopped
- 2 garlic cloves, minced
- 2 celery ribs, finely chopped
- 2 carrots, finely chopped
- $\frac{1}{4}$ large red bell pepper, finely chopped
- 2 chicken bouillon cubes
- 2 (15 oz.) cans black beans, undrained
- $\frac{1}{2}$ t salt
- $\frac{1}{2}$ t (well rounded) cumin
- juice of $\frac{1}{2}$ lemon
- $1\frac{1}{2}$ tbl cornstarch

In a 10" dutch oven, combine the first six ingredients, simmer for 10 minutes. Add half a can of the beans, salt, and cumin. Add $\frac{1}{2}$ t Worcestershire sauce if desired. Cook for 5 minutes.

Puree the soup with a mixer.

Add the rest of the beans.

Combine the cornstarch with $1\frac{1}{2}$ tbl water and add to the soup. Add the lemon juice. Cook another 15 minutes, until thickened.

Makes 6 servings