

Andouille and Black Bean Soup

*½ cup vegetable oil
2 lbs of andouille, cut crosswise into ¼ slices
4 tsp chopped garlic
4 cups chopped yellow onions
1 cup chopped celery
6 cups black beans
5 cups chicken broth
½ cup chopped fresh parsley leaves
2 tsp dried oregano leaves
½tsp ground cumin
salt and freshly ground pepper to taste
Tabasco, 3 to 4 drops*

Sour cream, chopped green onions and chopped fresh cilantro leaves for garnish

In a large saucepan, heat oil over medium heat and brown the andouille for about 5 minutes. Add the garlic onions, and celery, cook, stirring for 2 or 3 minutes. Add the black beans, chicken broth, parsley,, cumin, oregano and bring to a boil.

Reduce the heat and simmer for 20 to 25 minutes. If the mixture becomes too thick during cooking add more broth.

Add the salt, pepper, and Tabasco.

You can create a creamier mixture by mashing some of the beans against the side of the pot.

To serve, garnish the bowls of soup with sour cream, green onions, and cilantro.

Serves 12