

Red Bean Soup

Ingredients:

- 2 Tbsp Olive Oil
- 1 cup diced Bacon
- 3 cups chopped yellow Onions
- ½ cup chopped green bell Pepper
- 2 tbsp chopped Garlic
- 6 Bay leaves
- 1 lb Andouille sausage
- 1 Ham hock
- 4 cups dried red Beans, soaked overnight
- 2 tbsp Essence (recipe follows)
- 4 Qt Chicken stock
- 2 tsp Salt
- 6 tbsp chopped Parsley
- 6 tbsp Sherry
- 3 cups white Rice
- 12 tbsp chopped Green Onions.

Essence:

- 2 ½ tbsp Paprika
- 2 tbsp Salt
- 2 tbsp Garlic powder
- 1 tbsp Black Pepper
- 1 tbsp Onion powder
- 1 tbsp Cayenne Pepper
- 1 tbsp dried Oregano
- 1 tbsp dried Thyme

Combine all ingredients thoroughly and store in an air tight container.

Preparation:

Heat the oil in a large, heavy pot over high heat.
Add the bacon and sauté for 2 minutes.
Add onions, bell pepper, garlic, bay leaves, sausage, and ham hocks, cook, stirring for 2 minutes.
Add the beans, cook for 2 minutes.
Add Essence and stock and stir well. Bring to a boil.
Reduce heat to medium, cook for 2 hours, or until the beans are tender, stirring occasionally.
Add salt and parsley.
Cover the pot and cook for 15 minutes.
Discard the ham hock and bay leaves.

Remove 1 cup of beans for reserve.

With a hand held immersion blender or in batches in a food processor, puree the beans.

Add sherry and reserved beans, stir well.

To serve ladle soup in bowls, add $\frac{1}{4}$ cup of rice and 1 tbsp of green onions to each serving.