

Black Bean Soup

2 bottles of black beans undrained
1 can chicken broth
1 small onion
1-2 cloves garlic
1 16 oz jar salsa
4 tsp lime juice
2 tsp cumin
¼ tsp crushed red (cheyenne) pepper

Fresh cilantro leaves & sour cream for topping

Puree one bottle of beans with liquid in blender until smooth
Sautee minced garlic & onion in butter until tender
Combine 2nd can of undrained beans, chicken broth, blended beans, salsa, lime, cumin & crushed pepper. Simmer for 15-20 minutes to blend flavors.

Serve with dollop of sour cream and fresh cilantro leaves.
Can also be served with tortilla chips or cornbread.