



Black Bean Soup

8 cups of cooked black beans
1 cup of diced celery
1 cup of diced carrots
2 cups of diced onions
1/2 cup of tomato paste
8 cups of chicken stock
1/2 tablespoon of ancho puree
1/2 teaspoon of chipotle puree
1/2 cup semi-sweet chocolate chips
1/2 tablespoon of cumin
1/2 tablespoon coriander
2 tablespoons of kosher salt

Sauté the onions, celery and carrots until caramelized. Sprinkle with cumin and coriander, then add the tomato paste and chicken stock. Simmer gently for approximately 1 hour. Finish with salt, ancho, chipotle and the chocolate. NOTE: Add chocolate with caution, the soup should not sweet. If desired, garnish with fried flour tortillas, lime, sour cream and scallions

