



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Cuban Black Bean Soup**

**Serves 4**

#### **Ingredients**

2 strips thick-sliced bacon, diced  
1 cup diced white onion  
2 tbl. minced garlic  
2 tsp. smoked paprika  
1 tsp. ground cumin  
1 tsp. dried oregano  
½ tsp. ground coriander  
¼ tsp. cayenne pepper  
1 tbl. red wine vinegar  
2 cups chicken broth, divided  
1 can diced tomatoes in juice (14.5 oz.)  
4 cans black beans, drained, rinsed, and divided (15 oz. each)  
Salt and black pepper, to taste  
Sour cream  
Jalapeno jelly  
Chopped grape tomatoes

Cook bacon in a large pot over medium heat until crisp. Transfer bacon to a paper-towel-lined plate.

Sweat onion, garlic, paprika, cumin, oregano, coriander, and cayenne in drippings in same pot over medium heat until onion softens, 3 to 4 minutes.

Deglaze pot with vinegar, then stir in 1 cup broth and tomatoes. Bring soup to a boil and reduce heat to medium.

Puree 2 cans beans with 1 cup broth in a food processor until smooth. Stir pureed soup and whole beans into soup and season with salt and pepper; simmer to heat through. Serve soup with sour cream, jelly, and bacon.

***Credit: Cuisine***