

Bean and Sausage Soup

Judy Schlotzhauer

2 cups chicken broth
1 cups dry black beans
1 cup sliced celery
1 cup chopped onion
1 tsp ground coriander
¼ tsp salt

¼ tsp ground red pepper
4 cloves minced garlic
8 oz cooked sausage
sour cream, fresh cilantro garnish

1. Rinse beans and combine 6 cups water in large saucepan. Boil then reduce heat. Simmer 2 minutes and remove from heat. Cover and let stand for 1 hour. Drain and rinse beans.
2. Return beans to saucepan. Stir in 2 cups water, the broth, onion, celery, coriander, salt, red pepper and garlic. Boil then reduce heat. Simmer covered 1 to 1 1/2 hours til beans are tender.
3. Stir in sausage and heat. Top with sour cream and cilantro.
(I added cilantro to the pot in # 3 for flavor). Makes 7 cups.