

Kathleen's Kicked-Up Southwest Bacon and Black Bean Soup

Ingredients

- 1 pound of black beans
- 4 slices of bacon, cut into 1-2 inch pieces
- 1 green bell pepper, small dice
- 1 medium onion, small dice
- 1 jalapeno, chopped
- 2 cloves of garlic, minced
- 4 cups of stock (I used homemade vegetable stock, but chicken stock works too!)
- 2 bay leaves
- 1 teaspoon chili powder
- few dashes of cayenne pepper
- ¼ red onion, finely diced
- sour cream

Recipe

1. Rinse beans then place in a large pot. Cover beans with water by 1-2 inches.
2. Bring beans to boil then reduce the heat to low and cover. Let the beans simmer for 2 to 3 hours. Add more water if you notice the water evaporating.
3. Drain beans.
4. Toss bacon into large pot and cook through, then add onion and bell pepper. Once the onion and bell pepper are soft, add jalapeno, garlic, chili powder, cayenne powder, bay leaves and stock. Bring ingredients to a boil, then reduce heat to simmer and cook for 15- 20 minutes.
5. Remove bay leaves, then use immersion blender or food processor to bring the soup to your desired consistency.
6. Top with red onion, extra jalapeno and sour cream.