

The McCutchen House
H A V A N N A B L A C K B E A N S O U P

INGREDIENTS

¼ cup	vegetable oil
1 each	large yellow onion, small dice
2 each	green bell pepper, small dice
1 Tbs.	garlic, minced
3 lbs.	canned black beans, drained
1 each	large tomato, diced
½ lb.	ham, diced
1 each	bay leaf
1 tspn.	cayenne pepper
1 tspn.	thyme
3 cups	chicken broth
1 bunch	fresh cilantro, chopped
	sour cream

This recipe will serve 8 people. If the soup becomes too thick while cooking, simply add water until the desired consistency is achieved.

DIRECTIONS

In a soup pot, heat the vegetable oil and gently sauté the onion, pepper, and garlic.

Add the remaining ingredients, except the cilantro and sour cream, one at a time; incorporating each thoroughly before adding the next item.

Bring to a boil, and then reduce the heat to a simmer. Allow the soup to simmer, covered, for 30 minutes, stirring occasionally.

Stir in the cilantro and cook for 10 minutes. Serve the soup topped with a dollop of sour cream.