

Mexican Black Bean Soup with Garnishes Galore

- 2 lbs [black turtle beans](#), soaked overnight in a large covered pot filled above the beans with boiled water
- 3 T olive oil
- 3 large onions, chopped
- 4 carrots, grated
- 2 green peppers, finely chopped
- 8 cloves of garlic, minced
- 4 [chile peppers](#), minced
- 4 whole cloves
- 4 bay leaves
- 3 t dry mustard
- 2 t ground cumin
- 1 t sugar
- 1 28 oz can tomatoes
- sea salt and freshly ground black pepper
- soup stock (optional)

Strain and rinse the beans after soaking them overnight. In a large pot add fresh water (or soup stock) to come 3 inches over the beans and cook them at a simmer, for about an hour, until they're tender. Let the beans cool, then purée them.

Heat the oil in a large pot over medium-high heat and add the onions, carrots and peppers, stirring for a few minutes.

Add the garlic, chiles, spices and seasonings, cover and cook about 20 minutes on low heat until everything is tender but not browned. Add the tomatoes, stir, cover, then cook another 5 to 10 minutes. Remove the bay leaves.

Purée the vegetables and add them to the beans. The purée will be very thick. Add water or soup stock, slowly, to thin the heated soup to a consistency that pours. Add a little more salt and pepper to taste. Freezes well.

Serve **Mexican Black Bean Soup** with some or all of these **Garnishes Galore**, finely chopped. Serves many, many hungry, happy mouths, roughly 20.

Garnishes Galore

- fresh chile peppers, or hot sauce
- fresh coriander
- sweet onion or scallions
- cucumber
- avocado
- red pepper
- ripe tomato
- plain Greek yogurt
- limes, quartered
- taco chips, on the side

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