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## Portugese Black Bean Soup

David Van Buskirk

### INGREDIENTS

2 TBL	olive oil
3 strips	smoky bacon, diced raw (thick cut; if not thick cut, make it 4)
3/4 cup	diced onions
3/4 cup	diced celery
3/4 cup	diced carrot, peeled
3/4 cup	green bell pepper, diced, about 1 medium
1/2#	linguista sausage, diced in small pieces
2 TBL.	minced garlic
1 tbl.	tomato paste
1 tbl	granulated garlic
1 tsp.	thyme
	dash of cayenne pepper
1	bay leaf
	dash of ground cloves
1/2 to 3/4 tbl.	chili powder
1 cup	medium body red wine - zinfandel or barbera would work well
7 cups	rich beef stock
1-1/2 cup	½" diced potatoes
1 14 oz. can	ready cut tomatoes
1 bunch	Swiss chard: fold in half, length-wise, cut out rib, and chop leaves coarsely. Dice stems into ½".
1-1/2 cups	dried black beans, soaked over-night, or quick soak method (* see below)

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### PROCEDURE

1. In a large soup pot, heat olive oil until hot. Add chopped bacon, and cook for 5 minutes. Add onions, celery, carrot, bell pepper, and linguista and cook until just wilted, not browned.
2. Add fresh garlic, tomato paste and all dry spices - cook and stir for 2 minutes longer.
3. Add potatoes, wine, stock and tomatoes, Swiss chard and black beans. Bring all ingredients to a boil. Cover, and cook for 45 minutes. I like to puree' half of the solids and return to the pot and stir after cooking. Adjust seasonings. ***( Salt is something I would add at the end of cooking. The Swiss chard, celery, the linguista, the stock and the wine all contain bits of salt. So wait.)***
4. Serve with a dollop of sour cream with a good, hot and crusty bread.

***\*Quick Soak Method:*** Cover beans with water, bring to a boil, and boil for 2 minutes. Remove from heat and let sit for 2 hours. Drain, cover with fresh water and continue cooking.