

# RED BEAN SOUP

## Ingredients

2 Tbsp vegetable oil	4 bay leaves
1 1/2 cups chopped onions	2 quarts chicken or beef stock
1/2 cup chopped celery	4 cups cooked red beans, pured in a food processor
1/2 cup chopped bell peppers	1/4 cup dry sherry
1 tsp salt	1/2 cup chopped green onions
1/4 tsp cayenne	1/4 cup chopped parsley leaves
1/4 tsp freshly ground black pepper	1/2 tsp hot sauce (recommend Tabasco)

## Directions

1. Heat oil in large pot over medium heat. Add onions, celery, bell peppers, salt, cayenne, black pepper, and bay leaves.
2. Cook, stirring often, about 5 minutes or until vegetables are wilted.
3. Add stock and beans, stirring to mix well.
4. Reduce heat to medium low and simmer, uncovered, until mixture is smooth and creamy, about 1 1/2-2 hours.
5. Just before serving, remove bay leaves and add sherry, green onions, parsley, and hot sauce.
6. Serve hot.

Serves 8