

## Black Bean Chili

(~6 generous servings)

### Ingredients

1 pound dried black beans (~2 cups) (or 5 cups canned)	2 stalks celery, chopped
3 quarts water (or as needed)	1 quart tomatoes with juice
2 – 3 Bay leaves	1 cup roasted corn
3 – 4 Tablespoons olive oil	2 Tablespoons ground cumin
1 large onion, chopped	2 teaspoons dried oregano (or 2 Tablespoons fresh, chopped)
2 carrots, chopped	2 Tablespoons fresh parsley, chopped
1 large red pepper, chopped	1-4 teaspoons chipotle powder
1 large green pepper, chopped	1 1/2 Tablespoons sugar
1 large mild chile (Anaheim or Poblano, e.g.), chopped	2 teaspoons salt
1 – 2 jalapenos, seeds and veins removed, diced	6 green onions, chopped or 1/4 cup minced fresh chives
3 cloves garlic, minced	1/2 cup sour cream

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1. If using canned beans, skip to Step 2. If using dried beans, rinse the beans then soak overnight, covering with 2 or more inches of water. The next day, drain then refill with water, covering to at least 2 inches deep. Add the Bay leaves and bring mixture to a boil. Reduce heat to simmer and cook, uncovered over low heat, for 3 – 4 hours, until tender. The beans will split open. Stir occasionally and add more water as needed. Another option, an easier one that we use, is to cook the soaked & rinsed beans in a crock pot. ~7 hours on High or ~9 hours on Low is usually sufficient.
2. Heat the oil in a large cooking pot. Add the onions, carrots and celery and sauté for 3 or 4 minutes. Add the herbs & spices and sauté another 2 minutes, then add the sugar, salt, peppers, chilis, tomatoes, and garlic and heat until it just begins to boil. Reduce heat and simmer for 5-10 minutes.
3. Add liquid, allow mixture to cool and then puree in a food processor to blend until fairly smooth. Alternatively, use an immersion mixer while the mixture is still hot.
4. Add the puree to the beans and corn, heat to a mild boil, then reduce heat and simmer for 30-45 minutes. Adjust seasonings if needed. The soup will be very thick.
5. Remove the Bay leaves before serving. Garnish with chopped green onions or chives and a dollop of sour cream. Serve with oyster crackers.

Recipe from The Savage Feast

(<http://www.thesavagefeast.com/2011/03/black-bean-chili/>)