

Spicy Black Bean Soup

(Recipe adapted from *Gourmet*, December 2008)

Ingredients:

2 tablespoons olive oil
1 medium white onion, finely chopped
2 garlic cloves, minced
1 fresh jalapeño (2 inches), seeded and minced
1 1/2 teaspoons chili powder
1 1/4 teaspoons ground cumin
1/4 teaspoon dried oregano
1/2 teaspoon salt
2 (19-ounces) cans black beans, drained and rinsed
3 cups water (I used half water/half chicken broth)
1 Turkish or 1/2 California bay leaf

Directions:

Heat oil in a 4-to 5-quart heavy pot over medium-high heat until shimmering. Saute onion and jalapeno for about 5 minutes. Add garlic, chili powder, cumin, oregano and salt and saute for another 2-3 minutes. Add black beans, water and bay leaf and simmer, covered. Stir occasionally until soup has thickened slightly, about 15 minutes.

Transfer 2 cups of soup to a blender or food processor (I recommend a food processor – use caution when blending hot liquids!) and purée . Return to pot and heat, stirring frequently. Discard bay leaf. Season with salt and serve.

Yield: 6 servings