

## "Throwing a (huge) party, the Jim Haynes' cook book"



### **Black bean soup with cumin and cilantro**

*This particular version of black bean soup is made without meat which always pleases vegetarians in the crowd. In France, spicy foods are not very well received and so we serve the hot peppers on the side.*

For 100 servings:

375 mls (1 ½ Cups) olive oil  
2 kilos (4 ½ lbs) onions. Diced  
1 kilo (2 ¼ lbs) carrots, diced  
1 kilo (2 ¼ lbs) celery, diced  
200 g (8 oz) garlic, chopped  
3 kilos (7 lbs) dried black beans  
4 Tbs ground cumin  
4 Tbs ground coriander  
1 bottle (750 mls) Port  
2 bunches cilantro, chopped  
1 liter (1 qt.) crème fraiche or sour cream  
Salt and pepper  
10 limes, cut into small wedges

For 25 servings:

100 mls (1/3 Cup) olive oil  
500 g (1 lb) onion, diced  
250 g (½ lb) carrots, diced  
250 g (½ lb) celery, diced  
50 g (2 oz) garlic, chopped  
750 g (1 ¾ lbs) dried black beans  
1 Tbs ground cumin  
1 Tbs ground coriander  
250 mls Port  
½ bunch cilantro, chopped  
250 mls (1 cup) crème fraiche or sour cream  
Salt and pepper  
3 limes, cut into small wedges

Bottled hot sauce or 1 large can of jalapenos, chopped

Heat oil in heavy large pot over medium-high heat. Add onions, carrots, celery and garlic and sauté until softened but not browned. Mix in beans and spices. Add water to cover by about 2 inches and bring to boil. Reduce heat, cover and simmer until beans are tender, stirring occasionally, about 2 ½ hours, adding more water if necessary. Season with salt and pepper.

For a smooth soup, puree the beans in a blender or food processor.

Reheat, stirring and add the port wine, and one bunch of cilantro. Thin the soup with water if it is too thick. Bring just to the boil and simmer a few minutes. Add the cream. Check the seasoning, adding more salt if necessary.

Bring soup to simmer and serve with separate bowls of lime wedges and jalapenos or hot sauce.

Can be prepared ahead, if kept refrigerated.