CUBAN BLACK BEAN SOUP

(adapted from Jennifer Raymond, *The Peaceful Palate*)

The presentation is flipped on this recipe: instead of serving beans over rice, the rice is served on the bean soup as a garnish. You can also top it with a crisp green salad and/or salsa.

1 cup dry black beans
6 cups water or vegetable stock
1/4 cup sherry, white wine or dry vermouth, or more as needed
1 onion, chopped
1 bell pepper, diced
5 garlic cloves, minced
1½ tsp cumin
1½ tsp oregano
2 tbsp cider vinegar
1/2 tsp salt

Rinse the beans, then soak them in about 5 cups of water for 6-8 hours or over-night. Pour off the soaking water and place the beans in a pot with 6 cups of fresh water or vegetable stock. Simmer until tender, 1 to 1½ hours. While the beans cook, prepare the MARINATED RICE (recipe follows).

When the beans are tender, heat the sherry or other liquid in a large skillet and sauté the onion, bell pepper, garlic, cumin and oregano for 6 minutes, stirring frequently. Add water if the mixture begins to stick. Add the beans, then cover and simmer 25 minutes. Stir in the cider vinegar and salt.

To serve, spoon the soup into individual bowls and top it with about ½ cup of the marinated rice.

MARINATED RICE

2 cups cooked brown rice
½ cup finely chopped Vidalia or other sweet onion
1 garlic clove, pressed or minced
¼ cup cider vinegar
Dash of salt

Combine all ingredients and let stand about 1 hour.



