

BLACK BEAN SOUP W/CILANTRO CREAM

Soup:

½ c dried tomato halves	1 14 ½ oz can chicken broth
1 c boiling water	1 clove garlic, minced (1 t)
4 slices bacon, chopped	½ t ground cumin
1 small onion, chopped	¼ t hot pepper sauce
1 15 oz can black beans, rinsed & drained	¼ c chopped fresh cilantro leaves

Cilantro cream:

¼ c sour cream	½ t ground coriander
1 T chopped fresh cilantro leaves	1 ½ T fresh lime juice

To prepare soup: Combine tomatoes and the boiling water, let stand until softened. Drain, reserving soaking liquid; chop tomatoes and set aside.

In a large saucepan, sauté bacon and onion over medium heat until onions are tender. Drain off fat.

To bacon mixture, add tomatoes and their soaking liquid, beans, chicken broth, garlic, cumin and pepper sauce. Bring to a boil over high heat, then reduce heat to simmer. Cover and simmer 5 minutes. Remove from heat; stir in cilantro.

In blender or food processor, in batches if necessary, purée soup mixture, keep hot.

To prepare cilantro cream: In a small bowl, combine sour cream, cilantro, coriander and lime juice; mix well.

To serve: Ladle soup into bowls and drizzle with Cilantro cream.