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SPICY

Black Bean Soup

»»»» MAKES 6 SERVINGS ««««

IN A LARGE STOCK POT, combine the beans, spice packet contents, and 12 cups of water. Bring to a boil, reduce heat and simmer for 1½–2 hours, stirring occasionally, until the beans are tender and the soup is thick. You might need to add more water as the beans cook. Adjust seasonings if necessary. Serve topped with sour cream and diced avocado. Great with tortilla chips or cornbread on the side.

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