

Spicy Black Bean Soup

Remove wrapper from bouillon cube, add it, plus all remaining ingredients, plus six cups of water into a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.

Season to taste



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