



**SMOKY
BLACK BEAN
BISQUE**



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**ROASTED
BLACK BEAN STEW
WITH GRILLED
RADICCHIO**

SMOKY BLACK BEAN BISQUE

This recipe showcases how black beans can hold and carry added flavors. The chipotle and corn, classic partners with black beans, take it all up a notch. Depending on your preference, it can be served chunky or smooth. The sweet and smoky flavors will be more intense if served pureed, but either way, it is delicious. If pureeing, have a little extra hot water or stock on hand to thin the soup to the consistency you like. ■ **SERVES 4 TO 6**

2 tablespoons extra-virgin olive oil

½ cup chopped carrot

**½ cup fresh or frozen corn kernels
(if fresh, from about 1 ear of corn)**

½ cup chopped onion

Kosher salt

2 garlic cloves, finely chopped

2 teaspoons chili powder

1 teaspoon ground cumin

**2 15-ounce cans black beans, rinsed and
drained**

**1 canned chipotle pepper in adobo sauce,
chopped, plus 2 tablespoons adobo sauce**

1 quart hot vegetable or chicken stock

2 tablespoons fresh lime juice

Fresh cilantro leaves, for garnish

Sour cream, for garnish

1 In a large saucepan, heat the oil over medium heat. Add the carrot, corn, and onion and cook until the vegetables begin to soften, about 8 minutes. Season with salt.

2 Add the garlic, chili powder, and cumin and cook until the spices are fragrant, about 1 minute. Add the beans and chipotle and sauce and stir just to combine. Pour in the stock and 1 cup water. Bring to a simmer and cook until thick and creamy, 35 to 40 minutes.

3 Stir in the lime juice and season with salt, if necessary. Puree the hot soup with a hand blender, if desired, or leave chunky. Serve in soup bowls with the cilantro and a dollop of sour cream.

