

Brasilian Black Bean Soup

- 2 Tbsp olive oil
- 1 Lg. yellow onion, chopped
- 4 cloves garlic, crushed
- 4 C. dried black beans, soaked overnight, drained
- 1 lb. salt pork, boiled for 5 minutes, cut into 1 inch cubes
- 2 lbs. Linguiça (Portugues sausage) or Italian sausage
- 1 lb smoked lean, ham hocks
- 2 lbs corned beef, cut into 2 inch cubes
- ½ tsp salt
- 4 bay leaves
- 2 ½ quarts water

Heat the oil in a large, heavy deep pot and stir fry the onion and garlic for 1 minute or until light golden brown. Add the beans, salt pork, linguça sausage, ham hocks, corned beef, salt, black pepper, bay leaves and water.

Cover and simmer for 2 hours or until the beans are tender, stirring occasionally and adding water if needed.

Serve with Manioc meal with butter and eggs (Farofa), Brasilian rice, collard greens, vinaigrette sauce and Cachaça cocktail.

Serves 8 – 10.