

# Black Bean Soup



- 1 pound dry black beans
- 8 cups water
- 1 large onion, finely chopped (1 cup)
- 2 medium carrots, finely chopped (1 cup)
- 2 cloves garlic, minced
- ¼ cup butter or margarine
- 1 16-ounce can tomatoes, cut up
- 2 tablespoons worcestershire sauce
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 bay leaf
- 2 hard-cooked eggs, sliced

Rinse beans. In large saucepan combine beans and water. Bring to boiling; reduce heat and simmer 2 minutes. Remove from heat. Cover; let stand 1 hour. (Or, soak beans in the water overnight in a covered pan.) *Do not drain.*

In 4-quart Dutch oven or kettle cook onion, carrots, and garlic in butter or margarine till onion is tender. Stir in beans and liquid, *undrained* tomatoes, worcestershire, salt, pepper, and bay leaf. Cover and simmer 2½ to 3 hours or till beans are done. Remove bay leaf. Mash beans slightly. Top with egg slices. Makes 8 to 10 servings.

*Crockery cooking directions:* Use ingredients as listed above. In saucepan combine beans and water. Bring to boiling; reduce heat and simmer for 1½ hours. Pour beans and liquid into a bowl; cover and chill.

Drain beans; reserve liquid. In electric slow crockery cooker combine beans with remaining ingredients, except eggs. Add enough reserved bean liquid to cover solids (about 2¼ cups). Cover and cook on low-heat setting 12 to 14 hours. Remove bay leaf. Mash beans slightly. Top with egg slices.