
Body Parts From The Morgue Black Bean Soup

Ingredients

1 C dry black beans
6 C water
½ C chopped onion
1 clove garlic, minced
1 large tomato, chopped
2 t salt
2 t oregano
¼ t chilies
Dash of pepper
1/3 C dry Sherry
Crumbled bacon
Sour cream - optional

Procedure

Soak bean in water overnight. If you do not have the time to soak overnight, cover beans with water, simmer 2 minutes, remove from heat and let stand 1 hour. Do not drain beans. Simmer, covered, 2½ - 3 hours or until beans are tender. Fry onions and garlic until tender. Add to beans along with tomato, salt, oregano, chilies and pepper. Cover; simmer 30 minutes. Process mixture in a blender until smooth. Return to saucepan and add Sherry. Heat through. Garnish with bacon and sour cream, if desired. Serve this creepy Halloween recipe in its cooking pot, adding novelty plastic teeth, etc., after soup has cooled slightly.

