

Mexican Black Bean Soup

1 pound black beans
1 large onion, diced
2 stalks celery, diced
1 T chopped fresh garlic
1 cup diced Anaheim chilies
1 jalapeno, minced
2 cups chopped tomatoes, in puree
1 T kosher salt
2 tsp black pepper
1 tsp ground cumin
1 tsp ground coriander
2 tsp ground cinnamon
1 tsp dry oregano leaves
2 T ground unsweetened cocoa powder
1 cup Lake Sonoma Zinfandel
1 pound beef chorizo, cooked and drained.

½ cup chopped fresh cilantro

In a large soup pot, place beans and 6 cups cold water. Bring to a boil and then turn down to a simmer and let cook for 1½ hour. When beans are tender... add onion, garlic, celery, chilies, jalapeno and tomatoes. Add spices, wine, cocoa and cooked chorizo and let simmer for 1 more hour. Check seasonings and add more salt and pepper is desired. Garnish with fresh cilantro just before serving.

Serves 8

Chef Robin Lehnhoff