

## Busters Cuban Black Bean Soup

12 oz. dried black beans

8 c chicken or vegetable stock

2 tsp olive oil

1 onion, chopped

1 c carrots, chopped

1 c celery, chopped

2 cloves garlic, minced

2 tsp dried oregano

1 tsp dried thyme

1 bay leaf

**1 T Busters Championship Seasoning**

3 T fresh lime juice

Sour Cream

1. Place beans in a large stockpot. Cover beans with water and refrigerate to soak overnight. Drain beans and return to stockpot. Add stock and heat to boiling.

2. Meanwhile, heat olive oil over medium to high heat in a large skillet. Add onion, carrot, celery and garlic and saute until tender, approximately 5 minutes. Add to stockpot along with oregano, thyme, bay leaf and Busters seasoning.

3. Cover stockpot and reduce heat to simmer for three to four hours.

4. Transfer soup to blender or food processor and puree to desired thickness. Just before serving add lime juice and garnish with a dollop of sour cream, if desired. Add salt and pepper to taste and serve.

Serves 6-8

