



Red Bean and Red Pepper Soup

Ingredients

1 lb dried red kidney beans
Water to cover
2 onions, coarsely chopped
3 sticks celery, coarsely chopped
2 bay leaves
Salt and pepper

3 large red peppers, seeded and
finely chopped
4 Tbsp red wine
1 - 2 cups chicken stock
Lemon wedges and 4 chopped
hard-cooked eggs to garnish

Directions

Soak the beans in water overnight. Alternatively, bring them to a boil and boil rapidly for 2 minutes. Leave to stand for 1 hour. Drain off the liquid.

Add the onions, celery, bay leaves, salt and pepper, red peppers, red wine, and stock. Bring to a boil over high heat, stirring occasionally. Reduce heat and allow to simmer, partially covered, for about 3 hours, or until the beans are completely tender.

Remove the bay leaves and puree the soup in a food processor or blender.

Serve garnished with the chopped hard-cooked egg. Serve lemon wedges on the side.

Source: *Cajun & Creole Cooking*