



*Peruvian  
Yellow Bean  
Soup*





## *Peruvian Yellow Bean Soup*

### **INGREDIENTS**

2 cups Doudlah Farms Organics  
dry yellow beans  
4 cups water  
1 large red onion, chopped  
2 tablespoons olive oil  
6-8 ounces of smoked bacon, chopped  
(reserve a small amount for garnish)  
2 tablespoons garlic, minced  
1 tablespoon salt  
½ teaspoon dried oregano  
¼ teaspoon cumin  
½ teaspoon black pepper  
fresh chives, finely chopped

Place beans in a colander, rinse them under cold water and discard any stones, dirt, or broken beans.

Put beans in a pot and cover with water 3 inches above the beans. Add salt and allow them to soak for 8 hours or overnight. The beans will double in size. Drain and rinse the beans.

In a large soup kettle or Dutch oven, add beans and water. Bring to a boil, then reduce heat to medium and cook for 45 minutes or until tender.

Add the oil and bacon to a frying pan and cook for 3 minutes over high heat. Add red onions and saute for 3 minutes. Add garlic, salt, oregano, cumin, and black pepper. Set aside.

Add 2 cups of cooked beans, 1 cup of cooking liquid, and the sauteed mixture to a blender. Blend until smooth. Add the blended mixture back into the cooked beans until the soup is creamy and thickened.

Garnish with chopped chives and bacon. Serve with cornbread or rolls.