

BLACK BEAN PUMPKIN SOUP

3 15 oz cans black beans	2 16 oz can pumpkin puree
1 c canned tomatoes, drained and chopped	½ c dry sherry (or red wine)
1¼ c onions, chopped	½ lb. cooked ham, diced
1/2 c shallots, minced	3-4 T sherry vinegar (optional)
4 garlic cloves, minced	4 c chicken broth
1 T plus 2 tsp ground cumin	½ stick unsalted butter
1 tsp salt	½ tsp freshly ground black pepper

In food processor, puree beans and tomatoes. In 6 qt kettle, cook onions, shallots, garlic, cumin, salt, pepper and butter over medium heat, stirring until onions soften and begin to brown. Stir in broth, pumpkin, and sherry until combined. Simmer uncovered stirring occasionally, approx. 20-25 minutes until thick enough to coat a spoon.

Just before serving, add ham and vinegar. Garnish with sour cream and toasted pumpkin seeds. Makes approximately 9 cups.