

RED KIDNEY BEAN SOUP - CUBA

1½ c red kidney beans	1 T tomato puree
120 g cartilage (bones without meat) pork or lamb	1 bay leaf
100 g bacon, cooked and chopped	1 pinch roasted, ground cumin
1 med sausage, sliced	1 pinch roasted, ground oregano
3 med potatoes, diced	2 T vegetable oil
1 med onion, finely chopped	salt to taste
6 cloves garlic, shattered	
2 med peppers, finely chopped	

Rinse beans and place bean and the bones in a pot and add three liters of water. Begin to cook. After liquid begins to boil, lower heat and let simmer until beans soften. Add diced potatoes to the soup. Let simmer for another 20 minutes.

Place bacon, sausage, onion, garlic, and pepper in a frying pan and saute for 3-4 minutes. Add to the frying pan tomato puree, bay leaf, ground cumin, and roasted ground oregano.

Add this mixture to the beans and let cook for another 20 minutes. Add salt to taste. Turn off the heat and set for an additional 20 minutes to thicken.

This dish is traditionally served with baked potato or a slice of pumpkin. Serves 8-10.