

Spicy Three Bean Soup

Cook Time: 25 Minutes Ready In: 45 Minutes

Yields: 12 servings

INGREDIENTS:

1/4 cup olive oil
1 onion, diced
2 cloves garlic, diced
2 (16 ounce) cans great Northern beans, rinsed and drained
2 (15.25 ounce) cans red kidney beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
3 stalks celery, chopped
3 carrots, chopped
2 large potatoes, cubed
3 c. frozen shoepeg corn
1 jar chili sauce
1 quart chicken stock + 1-2 c. water (as necessary)
2 tablespoons brown sugar
1 1/2 teaspoons cumin
1 tsp. chili powder
1/2 tsp. cinnamon
1 tsp. salt
1 dark beer (I use brown ale)
fresh cilantro
shredded cheddar-jack

DIRECTIONS:

1. Heat the olive oil in soup kettle over medium heat. Place onion and garlic in the saucepan and slowly cook and stir until tender and browned.
2. Place all remaining ingredients except cilantro and shredded cheddar cheese in the kettle. Cook over medium-high heat approximately 25 minutes.
3. Garnish with chopped cilantro and shredded cheddar-jack cheese as you serve. ENJOY!