

## PORK, BLACK BEAN, PABLANO PEPPER AND RICE SOUP

1st Step – Oven roast 3 de-seeded Pablano peppers - reserve

2<sup>nd</sup> step – Oven roast 5 lbs. of boneless Pork Butt (overcook, covered with foil in 2” water - reserve

\*\* Use a Soup Pot large enough to double in size after adding the pork and black beans...

1 – Medium Spanish onion – medium dice

2 – Stalks of celery – medium dice

Splash vegetable oil

Sweat Celery and onion in vegetable oil

Add 1 gallon of water to celery and onion mixture, add 4 dashes of Worcestershire sauce, all drippings from Pork roasting pan, 3 oz. chicken base, 1 tsp. Cajun seasoning, 1 tbs salt, 1 tbs. Pepper, 1 tbs dried cilantro, 2 tbs onion powder, 2 tbs granulated garlic and 1 tbs ground cumin.

Chop roasted Pablano’s and add to mixture, bring to a boil and simmer for 20 min.

Cube up Pork Butt and add to soup mixture.

Add 2 small cans of drained black beans; cook for 10 min. Pour over cooled white rice, top with blue corn chip when serving.

Note – Best if sits for 12hours before serving

\*\*Gluten Free