



Recipe 1.24.2024

## Black Bean Soup with Topper Whoppers

*Adapted from That Sounds So Good*

8 Servings



*Unlike many other bean recipes in this book, there is no need to soak the black beans; the fact that they take a while to go from dried to creamy is part of their impact. The flavor the beans contribute as they simmer is a major element of the soup, and while they cook, you'll have time to pull together the "topper whoppers"—chips, avocado, sour cream, and other finishers.*

### **Ingredients**

- 2 dried costeño chiles
- 2 dried taviche (tabiche) chiles
- 2 canned chipotle chiles in adobo
- 1 pound dried black beans
- 1 tablespoon kosher salt, plus more for seasoning
- Freshly ground pepper
- 2 large yellow onions
- 1 serrano chile

**Ingredients, cont.**

¼ cup neutral oil, such as sunflower

1 tablespoon coriander seeds

2 tablespoons Mexican oregano, plus more for serving

1 tablespoon ground cumin

2 bay leaves

1 cinnamon stick

Corn chips, sour cream, avocado, lime wedges, crumbled queso fresco, and/or cilantro, for serving (optional)

Discard the stems from the dried chiles and drop the costeño, taviche, and chipotle chiles into a blender jar. Add 2 cups hot water; let soak 25 minutes.

Meanwhile, pick over beans, then rinse. Put the beans in a large (6- to 8-quart) pot and cover with 4 quarts cold water. Bring to a simmer over high heat, skimming any foam that rises to surface. Season with 1 tablespoon salt and some pepper. Lower the heat to a simmer.

Finely chop onions and serrano (remove serrano ribs and seeds to reduce spiciness, if desired). In a medium cast-iron or other heavy skillet, heat oil over medium-high until shimmering. Add the onions and serrano and season generously with salt. Cook, stirring occasionally, until the onions go from being translucent and juicy to very soft and richly browned, 12 to 14 minutes. Lightly crush the coriander seeds. Add the coriander, oregano, and cumin to the onions. Cook, stirring, for 1 minute more to bloom the spices. Add a couple ladlefuls of bean liquid to the onions and cook, stirring and scraping with a wooden spoon to loosen up any bits, then pour onion mixture into the beans.

Puree chile mixture until smooth. Pour puree into bean mixture, then add the bay leaves and cinnamon. Partially cover the pot and simmer, stirring occasionally, until the beans are very tender but not quite cooked through, 2 to 2½ hours (or longer, depending on beans). Taste and season with salt, if needed. Simmer gently until the beans are completely soft, 15 to 30 minutes more. Remove the bay and cinnamon.

Transfer 2 or 3 cups of soup to a handheld or regular blender and puree. Pour back into the soup. (If you want a completely smooth soup, you can stick the hand blender right into the pot and go from there.) Serve topped with corn chips, sour cream, avocado, lime wedges, queso fresco, and/or cilantro, along with oregano, if desired.

<b>From the Market</b>	<b>At Home</b>
<p>Dried costeño chiles</p> <p>Dried taviche (tabiche) chiles</p> <p>Serrano chile</p> <p>Canned chipotle chiles in adobo</p> <p>Avocado</p> <p>Queso fresco</p> <p>Cilantro</p>	<p>Dried black beans</p> <p>Salt and pepper</p> <p>Yellow onions</p> <p>Neutral oil</p> <p>Coriander seeds</p> <p>Mexican oregano</p> <p>Ground cumin</p> <p>Bay leaves</p> <p>Cinnamon stick</p> <p>Corn chips</p> <p>Sour cream</p> <p>Lime</p>
<b>Spin It</b>	<b>Spin It</b>
<ul style="list-style-type: none"> <li>• Guajillo or ancho chiles can replace costeño, and chiles de árbol or chipotles can replace taviches</li> <li>• Jalapeño (less spicy) or habanero (more spicy) could replace the serrano</li> </ul>	<ul style="list-style-type: none"> <li>• Pinto beans, ayocote negro beans, or scarlet runners can replace the black beans</li> <li>• Ordinary oregano can be used</li> <li>• 2 teaspoons ground cinnamon can replace the cinnamon stick</li> </ul>