

Black Bean Chili

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1	pound	dried black beans
2	ounces	olive oil
12	ounces	onion - diced
1	tablespoon	garlic - minced
4	ounces	celery - diced
5	ounces	red pepper - diced
4	ounces	green pepper - diced
1		jalapeno - minced
2	tablespoons	cumin seed - toasted and ground
1	tablespoon	coriander seed - toasted and ground
1	tablespoon	hot paprika
1/4	teaspoon	cinnamon - ground
2	pounds	tomato concasse
1/2	ounce	cocoa or mexican chocolate
1/2	ounce	cilantro - chopped
1	teaspoon	salt
1/2	teaspoon	black peppercorn - crushed

Soak beans for 4 hours in enough water to cover by 3 inches. Drain the beans and rinse with cold water.

Combine beans with enough fresh water to cover in a large stockpot. Simmer until the beans are tender, about 1.5 hours, adding more water as nexessary to keep the beans covered. Drain and reserve until needed.

Heat oil in a large soup pot. Add the onions and saute until carmelized.

Add the garlic and saute for 1 minute. Add celery and saute for 1 minute.

Add peppers and spices. Saute until aromatic, about 2 minutes.

Add the tomatoes and beans. Simmer until the veges are tender, about 20 minutes.

Just before serving, add cocoa, cilantro, salt and pepper.

Yield: "2 quarts"