

## *The Marv's Meats Recipe Collection #36*

### **Black Bean & Chorizo Soup**

2-3 TBS – olive oil  
4-15 oz. cans – black beans  
1 large – yellow onion, diced  
2 medium – carrots, diced  
2 stalks – celery, diced  
1 lb. – Marv's home-made Chorizo sausage  
2 tsp. – garlic powder  
¼ cup – cilantro, chopped  
½ tsp. – black pepper  
½ tsp. – salt  
4 cups – water

- 1 – In a stock pot heat olive oil & sauté onions, carrots & celery until tender – 8 to 10 minutes. Add cilantro, garlic powder, salt & pepper & mix well.
- 2 – Add water & 3 cans of beans & bring to a simmer.
- 3 – While soup is simmering remove Chorizo from casing (Marv's clerks will do this for you if you ask) & brown thoroughly in a skillet. Add to the soup with a slotted spoon.
- 4 – Puree remaining can of beans in a blender or food processor & add to soup.
- 5 – Continue to simmer soup until it reaches your desired consistency.
- 6 – Serve with tortilla chips, shredded co-jack or Monterey jack & diced onion.



**MARV'S**  
Meats, Inc.

10730 E. Grand River • Brighton, Michigan 48116 • 810-229-4510  
Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)  
Visit us at [www.marvsmeats.com](http://www.marvsmeats.com)