
SOUTHWESTERN CHILI BEAN SOUP

- ½ (16 oz.) pkg. dried pinto beans (or any dried bean), rinsed and drained
- 10 cups water, divided
- 1 Tablespoon oil
- ½ (13 oz.) pkg. smoked turkey sausage, diced
- 1 large red bell pepper, diced
- 1 medium onion, diced
- 2 (14.5 oz.) cans diced tomatoes
- ¼ cup chili powder
- 2 teaspoons ground cumin, optional
- 1 teaspoon salt
- 1 teaspoon black pepper

1. Combine the beans and 6 cups water in a large pot, cover and let stand overnight.
2. Rinse and drain beans and set aside.
3. Heat the oil in the pot over medium-high heat. Brown sausage about 4 minutes, stirring frequently. Add drained beans, 4 cups water and remaining ingredients, except the cumin, to the pot. Bring to a boil, reduce heat to medium-low, cover and cook 1 ½ to 2 hours or until beans are tender. Stir in the cumin, if desired.

Makes 10 cups of soup. Serves 7; 1 ½ cups per serving. Recipe provided by Nancy Hughes.

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