

## **Black Bean and Smoked Sausage Soup**

### **Ingredients**

- 2 cups water
- 2 15 oz cans chicken broth
- 2 15 oz cans black beans (drained)
- 1 small to med onion (chopped)
- 1&1/2 tsp. Minced garlic
- 2 tsp white pepper
- 2 tsp black pepper
- 1 Tbsp ground coriander seeds
- 1 tsp thyme
- 1 lb cooked smoked sausage (slice, then quarter)

- Sour cream
- Green onions (chopped), optional

### **Directions**

Put all ingredients except sausage in pot and boil. Add sausage. Bring to boil. Reduce heat and cook 25-40 min, stirring occasionally. Then mash some beans against side of pot. Cook 10 more minutes. Serve with dollop of sour cream and chives. Enjoy!

Contributed by Cynthia R. Vaughn