



BLACK BEAN SOUP

- 2 Cups Black Beans
- 12 Cups Water
- 1/4 Pound Salt Pork
- 1/2 Pound Diced Lean Beef
- 1 Carrot, Diced
- 3 Onions, Minced
- 3 Cloves
- 1/4 Teaspoon Mace
- Dash Cayenne
- 3 Hard Cooked Eggs, Sliced
- 1 Lemon, Sliced
- 1/4 Cup Sherry

DIRECTIONS

1. Wash beans, pick over and soak overnight.
2. Drain and add water listed, salt pork, beef, carrot, onions and seasonings.
3. Cover and cook slowly for 3 hours, or until beans have become very soft.
4. Remove meat and rub beans through a sieve.
5. Place in a tureen, add sliced eggs, lemon, cooked meat and sherry.