

This is a hearty soup, great for a meal (or halftime treat!). You won't be able to taste the beer in this recipe, but it adds flavor pizzazz.

### **Black Bean Beer Soup**

2 tablespoons butter  
2 onions, sliced  
1 tablespoon minced garlic  
1 heaping tsp. vegetable (or chicken) bouillon  
4 cups water  
1 cup sliced carrots  
2 cups canned or frozen corn  
2 cans black beans, rinsed & drained  
½ teaspoon cumin  
1 teaspoon each: basil, spicy lemon pepper  
1 can beer

Sauté onions & garlic in butter. Combine all ingredients except beer in soup pot and simmer 2 hours. Stir in beer and heat through. Serve in Cady Clay Works handmade soup mugs, garnished with a dollop of plain nonfat yogurt, grated sharp cheddar cheese and a drizzle of salsa. Serve tortilla chips on the side.

#### **Beth's tips:**

- Double the recipe! It tastes great reheated and freezes well.
- I usually microwave the bouillon in a cup of water in the microwave so it dissolves easier.