

Black Bean Kabocha Soup

3 (15.5 ounce) cans black beans (about 4 1/2 cups) rinsed and drained
1 C. drained canned tomatoes, chopped
1 1/4 C. chopped onions
1/2 C. minced Shallots
4 garlic cloves, minced
1 Tbls. plus 2 tsp. ground cumin
1 tsp. salt
1/2 tsp. freshly ground black pepper
1/2 stick (1/4 cup) unsalted butter
4 C. beef broth
1 1/2 C. Kabocha puree
3-4 Tbls lime juice (optional)

*Sour cream and coarsely chopped pumpkin seeds, to garnish. (optional)

1. In a food processor, coarsely puree the black beans and tomatoes.
2. In a 6-qt heavy pot, cook the onion, shallot, garlic, cumin, salt and pepper in the butter over moderate heat, stirring until the onion is softened and beginning to brown. Stir in the bean puree and then stir in the beef broth and the kabocha puree until combined.
3. Simmer, uncovered, stirring occasionally, for 25 minutes, or until thick enough to coat the back of a spoon.
4. Just before serving, add the lime juice and simmer soup, stirring until heated through. Season soup with salt and pepper. Serve the soup garnished with sour cream and toasted pumpkin seeds.