

MOCK TURTLE SOUP

President James Monroe and Elizabeth Monroe

President Abraham Lincoln and Mary Todd Lincoln

1/2 pound 85% lean ground beef
3 slices bacon, chopped
1-1/2 cups chopped onion (1 large onion, peeled)
3 cups or 24 ounces beef stock
2 (15 ounce) cans black beans with juice
1/3 cup grated carrot (about 1 carrot, peeled)
1 small whole dried japones chiles
1/4 teaspoon ground black pepper
1/4 cup port wine
2 to 3 Tablespoons fine chopped carrot tops or as desired
2 to 3 hard cooked eggs, sliced

In a stock soup pot, place ground beef and bacon pieces; sauté about 5 minutes until partially browned; add chopped onion; cook stirring occasionally until golden brown, about 6 minutes on medium high heat. Remove meat and onion to paper towel lined dish to remove excess grease.

Place beef stock in the soup pot. Add black beans with liquid, carrots, whole red chile, and black pepper and return meat to pot. Cook covered for about 10 minutes on medium high heat until boiling; stir occasionally; uncover; continue cooking 10 minutes.

Remove and discard the whole red chile from the soup.

With an immersion blender, puree soup until ingredients are coarse chopped and liquid thickens. Cook until boiling, about 5 minutes and desired consistency. Stir in port wine; cook until hot. Serve soup hot; garnish each serving with a sprinkle of chopped carrot tops and boiled egg slice as desired.

Serves: about 4 to 6