

15 Bean Smokey Pork Stew

March 2014 by Camine

Prep time – 30 + 24 hour soaking time

Cook time – 1 hour



INGREDIENTS:

¾ lb plain kielbasa sausage
1 20 oz. package 15 bean medley
4 C chicken stock or reconstituted
bullion
3 T olive oil
1.5 C water
¼ sweet white onion, diced (about
¼ C)
1 large celery stalk, chopped
2 large or 4 small garlic cloves,
chopped finely
¾ t cumin powder
1 t paprika
1 t coriander powder
1 t cinnamon
5 drops of liquid smoke
Optional: slices of a serrano
pepper to garnish along with
fresh, Italian parsley
Salt and pepper



DIRECTIONS:

Soak beans overnight, preferably 18 to 24 hours. First, rinse thoroughly, and cover with 2 inches water. After 12 hours, rinse again and cover with 2 inches water. When ready to cook, drain and rinse once more. Set aside in a bowl. Add the bullion. In the large cooking pot, bring it to hot temperature, and then add 2 – 3 T olive oil. Add the kielbasa, diced into sizes you prefer and brown, about 3 minutes. Then add the onions, celery and garlic, and stir. Then add the seasonings. Cook until onions are translucent, about another 3 minutes. Then add a couple ladles of the stock to deglaze the pan, about ¼ C liquid. Let it cook until mixture is moist but no longer with measurable liquid. Then add the beans and stock to the sausage mixture. Add the extra water, bring to a boil. Cover with the lid almost covering the pot. Let simmer on a light boil for an hour. (If you only soaked the beans overnight, it will need up to 2 hours until the beans are soft.) Check for seasoning and add salt if needed. Serve with your favorite bread and to people who will say, “thank you! I love soup!

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