

## **black bean soup**

2 onions  
3 garlic cloves  
3 tblsp olive oil  
3 chili peppers  
3 cans of black beans  
1 can of tomatos  
1 tsp cumin  
1 habanero chili pepper  
1/2 cup beer

- Fry onions with garlic and olive oil
- Add beans and tomatoes. Let cook a little.
- Add habaneros.
- Cover and let cook for 25 minutes on medium heat. Stirring occasionally.
- Add salt, pepper and cumin
- Add 1/2 cup of beer. Cook for another 10 minutes.
- Season to taste.
- Add cilantro greens on top.