

Black Bean Soup

1 gal water	4 tbl Mexenne chili powder
4 cups black beans	4 tbl ground cumin
½ tsp liquid smoke	1 tbl red chili flakes
½ bunch celery	1 tbl dry thyme
1 lge onion	1 tbl dry oregano
2 oz beef base	2 bay leaves
2 tbl minced garlic	

1. Wash and rinse beans. Place beans in a 8 qt stock pot with water.
2. Puree celery and onion together and add to soup pot.
3. Add remaining ingredients and bring to a boil.
4. Reduce and simmer until bean are tender, approx 2 hrs.

Seafood Gumbo

3 qts water	1 cup diced onion
4 oz shrimp base	½ cup diced red bell pepper
¼ cup Worcestershire	½ cup diced pablano pepper
2 tbl Louisiana Hot Sauce	1 cup diced celery
2 tbl dry thyme	8 oz vegetable oil (wt)
2 tbl dry basil	8 oz all purpose flour (wt)
3 oz tomato paste	
2 tbl minced garlic	

1. Place oil in a heavy 4 qt pot. Heat until starting to smoke.
2. Add flour whisking slowly until incorporated with the oil.
3. Turn down heat to medium, cook roux, stirring constantly, until chocolate colored.
4. Add diced vegetables, remove from heat and stir thoroughly. Let cool.
5. Combine water and remaining ingredients together in a 12qt stock pot. If using homemade stock add seasonings to it. Bring to boil.
6. Reduce heat and simmer for 20 minutes. Whisk in roux a little at a time.
7. Stir until smooth and bring to a slow boil. Let boil 2 minutes.
8. Remove from heat and cool. Re heat when needed by adding fresh seafood to gumbo, cooking till done before serving.