

CREOLE BEAN SOUP WITH SAUSAGE AND CHICKEN

2 Tbsp extra virgin olive oil
1 large onion, chopped
4 cloves garlic, minced
½ lb sausage, diced
4 cans chicken broth
2 cans black beans
1 can great northern beans
1 can pinto beans
1 carrot, thinly sliced
2 stalks of celery, thinly sliced
8 oz can tomato sauce
1 medium can diced tomatoes
4 cups water
2 tsp salt
1 tsp pepper
1 Tbsp paprika -
1 tsp thyme
1 tsp basil
1 tsp oregano
2 tsp parsley
2 tsp sugar
2 chicken breasts or 4 thighs, cooked and diced
4 cups water
1 Tbsp cornstarch dissolved in small amount of water

Heat olive oil in soup pot. Add onion and sausage. Cook until sausage is done. Add garlic. Add remaining ingredients in order. Let soup simmer for several hours. Add chicken while soup simmers. Adjust spices to your taste.

Bob and Jane Kozlowicz