

Chorizo Sausage Stew

Serves 12 - 16

Ingredients:

- 2 cups 13 bean soup mix*
- 1 Lb. Chorizo sausage*
- 1 Lb. Kielbasa (or other favorite sausage), chopped*
- 1 medium onion, chopped
- 4 celery stalks, chopped
- 2 carrots, large, sliced
- 1 Tbsp. garlic, minced
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. thyme
- ½ tsp. black pepper
- 8 cups chicken broth
- 28 oz. diced tomatoes, undrained
- 16 oz. diced green chilies, undrained

*see notes

Instructions:

1. Rinse and pick over soup mix. Please beans in large soup pot and cover with water. Boil steadily uncovered for 5 minutes. Remove from heat, cover and let stand for 1 hour.
2. In a separate pan, fry the Chorizo until it is completely cooked through. Line a sieve with a large piece of cheesecloth. Scoop the sausage into the cheesecloth and allow to drain. Once the sausage cools to touch, wrap and twist the cheesecloth around the sausage, squeezing it to remove as much fat as possible. Set aside.
3. In a medium bowl, add the Kielbasa, onion, celery, carrot, garlic, Worcestershire, thyme and pepper.
4. Drain the beans and add back to the pot. Add the Chorizo, contents of the bowl, chicken stock. Stir well. Bring to boil and then turn down to very low heat, gently simmering for 2 ½ hours.
5. Add tomatoes and chilies with all juice. Bring to boil and then gently simmer for 30 minutes.

Notes:

Check the bulk food section.

Pork or Beef Chorizo may be used, according to your preference.

Since Kielbasa can be pricey and overly salty, I prefer to use the Chicken-Apple sausage or similar from Costco.

Adapted from www.bobsredmill.com/recipes/how-to-make/13-bean-soup-with-kielbasa/