

Black Bean Soup with Venison

1/2 lb. venison cubes
1 pint dry black beans
3 qts. water
1/4 lb. salt pork
1 carrot, sliced
2 onions, chopped
1 Tbsp. salt

3 cloves
1/8 tsp. mace
1/4 tsp. red pepper
3 hard-boiled eggs, sliced
1 lemon, thinly sliced and seeded
1/2 cup sherry

Soak the beans overnight in 1 quart of the water.

The next morning, pour the water and beans into a large soup kettle and add 2 quarts water, salt pork, venison, carrots, onions, salt, and spices. Cover and simmer for 3 to 4 hours.

Remove the meat and put the soup through a sieve, or blend in a blender until smooth. Add meat back to soup mixture. Serve piping hot in a tureen garnished with hard-boiled eggs and lemon slices. Add the sherry just before serving.

Serving Size: Serves 20