



FEBRUARY 2024 WINE CLUB FEATURED RECIPE

EASY PEASY SMOKEY BLACK BEAN SOUP WITH HAM, ZUCCHINI AND KALE



Pair With:
2020 Wild Child

Ingredients:

- 1 1/5 lb. ham steak, cut into cubes
- 3 Tablespoons olive oil
- 3 zucchini, cut into cubes
- 2 red bell peppers, stems and seeds removed, cubed
- 2 Roma tomatoes, cut into 1/2 inch pieces
- 1 Tablespoon paprika
- 1 Tablespoon chili powder
- 2 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 2 Tablespoon beef broth paste
- 8 cups water
- 2 large handfuls kale, stems removed & chopped
- 3 cans black beans, drained and rinsed
- Salt and pepper to taste
- Cheddar cheese, optional
- Tortilla chips, optional



Instructions

Preheat a large pot to medium high heat. Brown ham cubes after adding olive oil into the pot, scraping up any brown bits. Next, add all of the rest ingredients, except beans. Bring to a boil, then cover and simmer for 30 minutes.

Stir in beans and simmer for another 15-20 minutes. Season with salt and pepper. Serve hot with cheddar cheese, if desired and tortilla chips.

Enjoy with a glass of the 2020 Wild Child!