

WILD IN THE KITCHEN

Enjoying bean soup

By Jerry Marlowe
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I have great news to report. With our new location in Dover I have now been able to reunite with fellow classmate and his wonderful wife. That would be George and, of course, Lynne Telle.

From Dover Avenue grade school on through Dover High School, George and I confronted all the difficulties of early education and somehow survived. Perhaps with various reunions coming up we can document some of our most memorable and humorous moments struggling toward higher education.

Today I will share with you a very wonderful recipe that George snuck into my nearby mailbox. Apparently until I can get the whole story, George and Lynne were visiting the Grand Canyon National Park Lodge back in 2004. They got a letter from the executive chef employed there, Joseph Nobile, thanking them for their interest in a recipe that they enjoyed.

I loved his response as he said he is used to preparing his recipe for over 400 people a night. So here is his kind response to George for a more conservative gallon of this wonderful concoction.

Thanks George lets get cooking.

El Tovar black bean soup

1 ½ pounds black beans
4 oz bacon fat
2 diced medium onions
2 garlic cloves minced
1 gallon chick stock
2 ham hocks smoked
6 ounces sherry
1 tbs chili powder
½ tbs cumin
2 tbs tabasco
2 tbs red wine vinegar
1 tsp salt
¼ tsp ground black pepper

And here we go: Soak beans overnight in enough cold water to cover them. Drain. Heat the bacon fat in the soup pot, add the onions and saute until translucent. Now add the minced garlic and saute an additional 2 minutes stirring constantly. Add the chicken stock and bring to a simmer. Add the ham hock and the beans, simmer until the beans are

tender. Remove the ham hock, let cool and remove the fat. Dice the meat in medium dice. Add the diced hocks into the soup. Add the remaining ingredients and simmer for 20 more minutes. Purée the soup in a standard sized blender 2 cups at a time. Now hold it all hot.

THE GARNISH

Create an extra terrestrial large batch sour cream which you have flavored with fresh lime juice, 6 oz or a bunch of fresh scallions sliced. OK now, how about some corn tortillas? Bake them in a 325 oven until crispy. Take a deep breath. You have a real tasty winner here courtesy of Chef Joseph Nobile, the executive chef of the Grand Canyon National Park Lodge. Be sure to yell real loud and listen for the return echo. And please let us all give a hardy thanks to my wonderful classmate George Telle. Is it time yet for our 66th class reunion? Wow, seems like only yesterday.

Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.