**Sopa da Pedra (Soup)**

**Ingredients:**   
2 large cans of kidney beans  
1 pig’s ear, blanched and sliced thin  
1 black pudding sausage  
1 chorizo sausage  
1/2 lbs. pork belly  
1 lbs. potatoes, cubed  
2 onions, chopped  
2 garlic cloves  
2 tablespoons olive oil  
1 bay leaf  
1 bunch of cilantro, chopped  
salt and pepper to season

**Cooking Method:**  
1. In a saucepan, boil the kidney beans with the pig’s ear, sausages, pork belly, onions, garlic and bay leaf in some water. Season with the olive oil and salt and pepper.

2. Once the meat is cooked, take it out and reserve. Then add the diced potatoes and cilantro to the pot.

3. Let the potatoes cook on medium to high heat for about 30-35 minutes.

4. Once the potatoes are well cooked, remove the pot from the heat and add the meat back in and stir it well.

5. Pour into bowls and serve.