

Split Pea Soup Recipe

Ingredients needed:

- ★ Split Pea Soup Mix and seasoning blend packet
- ★ 3 quarts water (3 qts. = 12 cups)
- ★ 1 pound of meat from list below*
 - ham - chopped • ham hocks - approx. 2 pieces
 - ham bone • smoked sausage - chopped • Kielbasa/ Polish sausage - chopped • bacon, uncooked - chopped • chicken - may add pieces with skin and bones intact, just be sure to remove chicken after a period of cooking time and remove skin and bones; return meat to soup



**This soup may be made without the addition of any meat.*

***You may add 2 to 3 cups of sliced raw carrots and/or diced raw potatoes.*

****The addition of salt is optional, according to taste after cooking.*

Directions:

Sort out any foreign substances (i.e., small pebbles, dirt, bad peas) and rinse peas thoroughly with clean water before using to assure maximum natural wholesomeness. Place peas in large pot, add 3 quarts (3 qts. = 12 cups) water, seasoning packet, meat, carrots and/or potatoes. Stir to mix and bring to a boil over high heat; reduce heat to medium and continue to boil for 15 minutes. Stir occasionally; do not let soup scorch. Reduce heat to low and cook (simmer) uncovered for approximately 2 hours or until peas are tender and soup is somewhat thick. Stir occasionally. The longer the soup cooks, the thicker it becomes. The addition of salt for seasoning is optional. Remove bay leaves after cooking. Cooked soup may be frozen. Delicious served with crusty white or pumpernickel bread.



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