

## Split Pea Soup Slow Cooker Recipe

### Ingredients needed:

- ★ Split Pea Soup Mix and seasoning blend packet
- ★ 10 cups water
- ★ 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 a 6 quart slow cooker add 10 cups water, seasoning packet, meat, carrots and/or potatoes. Place lid on slow cooker and cook on low for 8 hours or cook on high for 4 hours. At end of cooking time, remove lid from slow cooker and cook on high for an additional 30 minutes or until peas are tender and soup is somewhat thick. Stir occasionally. If using a meat choice that has bones, transfer all meat to a plate, remove and discard skin, bones, fat, etc. Cut meat into bite-size pieces and return meat to soup. 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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