

Split Pea Soup

Ham bone with some meat remaining
1 good sized potato, chopped small
1 good sized carrot, chopped small
3 stalks celery, sliced thin
3 pearl onions, chopped small
3 cloves garlic minced
1 Tbsp. Parsley
pepper to taste
2 cups water
1 pkg. 16 oz. dry green split peas
wash according to package directions



Boil ham bone and meat approx. 3 hours (until meat is falling off bone).
Cool overnight. Liquid will become like jello.

Next day, skim fat from gel.

Remove bone and meat, stir gel, run through colander to remove meat and any small bones.

Return gel to pan. Using fingers, break up meat, remove fat, grizzel, and bones.

Add meat and all other ingredients to gel pan, stir.

Cover, bring to boil, simmer, stirring occasionally.

Watch water level. Add more water if necessary.

Simmer approx. 60 minutes or until peas and vegetables are tender.

Contributed by: Cheryl Schmit

If too watery, may thicken using mashed potato flakes.